



COOKING AND HOLDING SYSTEMS

MODULINE

foodfinish & foodserve technologies

CSD011E • CSD012E • CSD013E

Static oven at low temperature cooking and holding
with drawers



CONSTRUCTION FEATURE

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Handles to carry by hand

STANDARD SUPPLY

- Removable GN1/1 tray racks
- Internal core probe

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature $30^{\circ} \div 120^{\circ}\text{C}$
- Two adjustable humidity vents : on the drawer and rear wall
- End-of-cycle buzzer
- Designed for stacking
- Chamber with safety thermostat

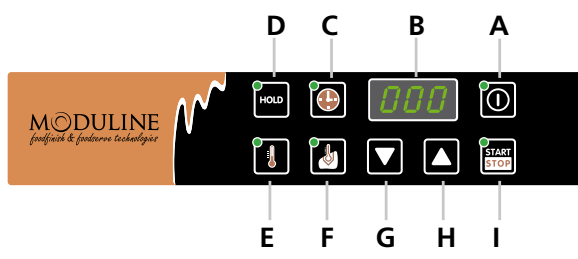
OPTIONS & ACCESSORIES

- No

Model	Overall dimensions (WxDxH)	Tray capacity (00) space between	Power - kW	Power supply
CSD011E	660x585x294h	1 x GN 1/1 (150h)	0,7	AC 230V 50Hz
CSD012E	660x585x505h	2 x GN 1/1 (150h)	1	AC 230V 50Hz
CSD013E	660x585x716h	3 x GN 1/1 (150h)	1	AC 230V 50Hz



Electronic control with programmer



- A** ON/OFF switch
- B** Display
- C** Time selection key
- D** Keeping warm or regenerating mode programming keys
- E** Temperature selection key
- F** Core probe on/off key (On request)
- G** Temperature decrease key
- H** Temperature increase key
- I** START/STOP key

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
CSD011E	230	0,7	3,1	3 x 1
CSD012E	230	1	4,4	3 x 1
CSD013E	230	1	4,4	3 x 1

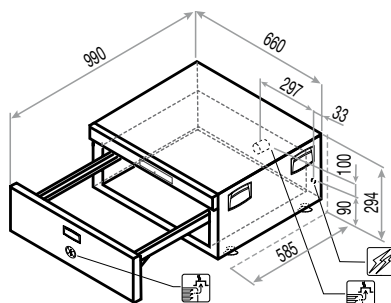
Model	Working temperature [°C]	Containers capacity: distance [mm]	Containers max. height [mm]	Product max. capacity [kg]	Net weight [kg]
CSD011E	30 ÷ 120	1 x GN 1/1	150 (h)	6	31
CSD012E	30 ÷ 120	2 x GN 1/1	150 (h)	12	48
CSD013E	30 ÷ 120	3 x GN 1/1	150 (h)	18	67

TECHNICAL INSTALLATION DIAGRAM

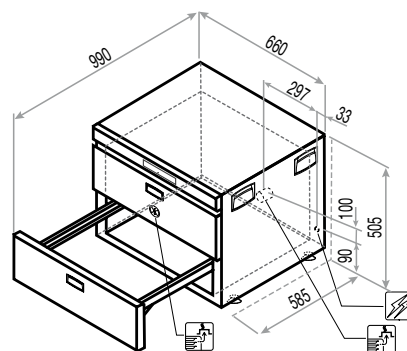
Electricity supply cable inlet



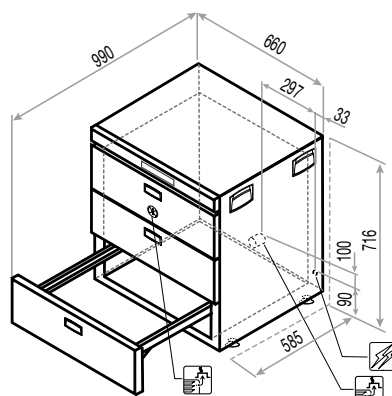
Adjustable vent for release of excess humidity



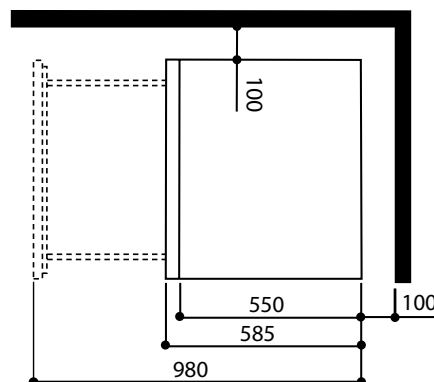
Model CSD 011E



Model CSD 012E



Model CSD 013E



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