



FS 052E

Static oven at low temperature cooking and holding



CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting frontal 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
- Snap-shut door
- Mounted on four 125mm diameter castors, two of wich with brake
- Plastic bumpers

STANDARD SUPPLY

- Core probe with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Glazed door plus lighting
- Removable GN2/1 and GN1/1 tray racks

FUNCTIONAL FEATURES

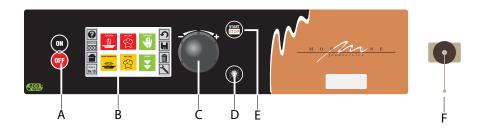
- ullet Electronic control panel of temperature, time, core probe and Δt with LCD touch-screen
- Operating temperature 30°C ÷ 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Internal drain for easy cleaning
- Delayed start timer

OPTIONS & ACCESSORIES

- USB port saving device HACCP
- Automatic door lock

Model	Overall dimensions (WxDxH)	Trays capacity () space between	Power kW	Power supply
FS 052E	755x870x900h	5xGN2/1- 10xGN1/1 (70h)	3	AC 230V 50Hz





Electronic control and programmer

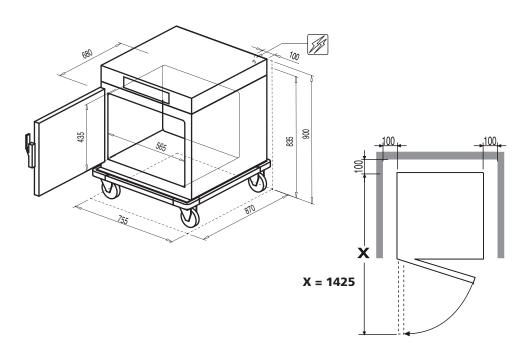
A ON/OFF switch
B Display
C Setting knob and select "ENTER"
D Push-button "START/STOP"
E Push-button cooking chamber lighting
F Logon for core probe

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm²]
FS 052E	230	3	13	3 x 1,5

Model	Working	Containers capacity:	Product max.
	temperature [°C]	distance [mm]	capacity [kg]
FS 052E	30÷160	5xGN2/1 (70) 10xGN1/1 (70)	46

TECHNICAL INSTALLATION DIAGRAM







MODULINE SRL - Via dell'Industria, 11 - Z.I. San Giacomo di Veglia - 31029 Vittorio Veneto (TV) - ITALY tel +39 0438 912 270 (4 linee r.a.) - fax +39 0438 912 323 - www.moduline.it - info@moduline.it