



# M O D U L I N E

*food service*

## COOKING AND HOLDING SYSTEMS

### FS 282E

Static oven at low temperature cooking  
and holding



#### CONSTRUCTION FEATURES

- Two separately controlled compartments 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 150mm 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 doors plus lighting
- Removable GN2/1 and GN1/1 tray racks

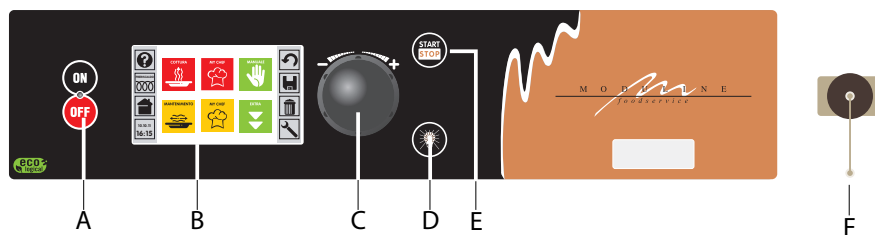
#### FUNCTIONAL FEATURES

- Electronic control panel of temperature, time, core probe and  $\Delta t$  with LCD touch-screen
- Operating temperature  $30^{\circ}\text{C} \div 160^{\circ}\text{C}$
- 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
<b>FS 282E</b>	770x855x1930h	8+8xGN2/1- 16+16xGN1/1 (70h)	3+3	AC 230V 50Hz



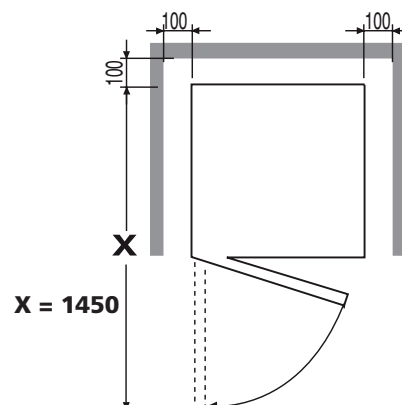
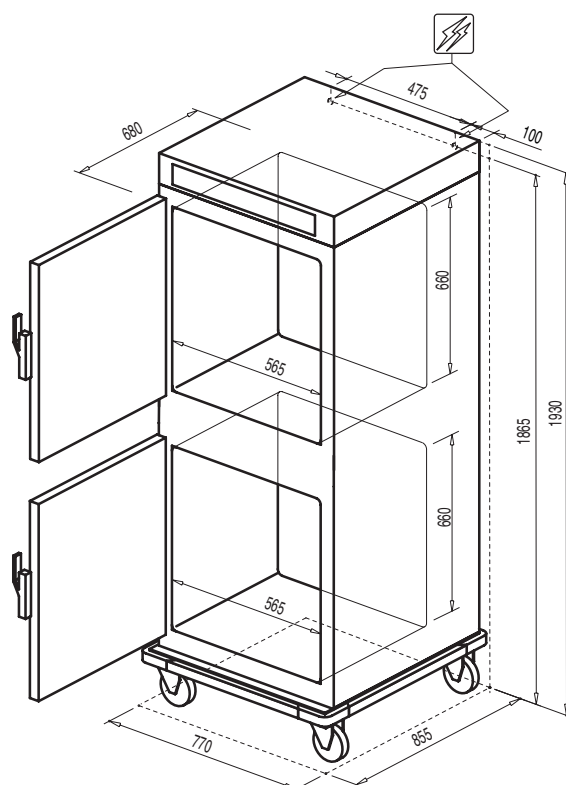
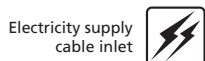
### Electronic control and programmer

- 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) [mm <sup>2</sup> ]
<b>FS 282E</b>	230	3+3	13+13	3 x 1,5

Model	Working temperature [°C]	Containers capacity: distance [mm]	Product max. capacity [kg]
<b>FS 282E</b>	30÷160	8+8xGN2/1 (70) 16+16xGN1/1 (70)	55+55

### 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](http://www.moduline.it) - [info@moduline.it](mailto:info@moduline.it)

