



## HSW012MD

Hot holding cabinet  
 with drawers for  
**Meal Delivery Services**

### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Drawer's guides AISI 304 18/10 stainless steel
- 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
- Ergonomic and fully built-in drawers handle with magnetic closure

### FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30° ÷ 120°C
- Two humidity vents: on the drawer and rear wall
- Designed for stacking
- Chamber with safety thermostat

### STANDARD SUPPLY

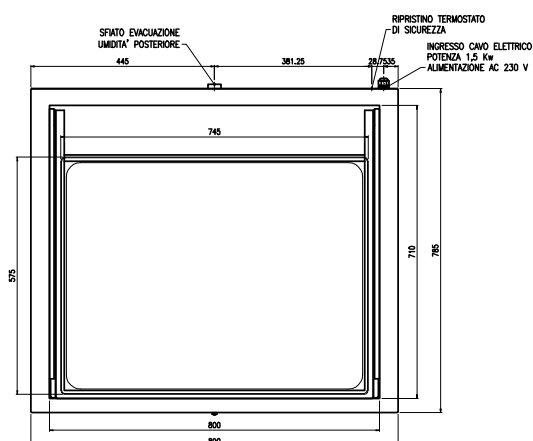
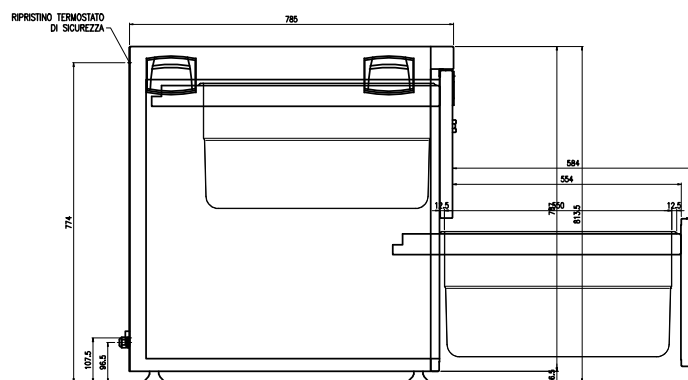
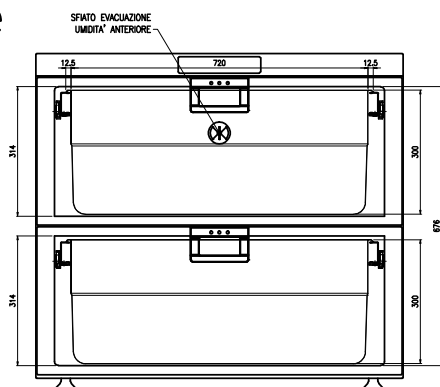
- Removable tray racks
- Holds pan size (745W x 575D x 300H) for meal delivery services

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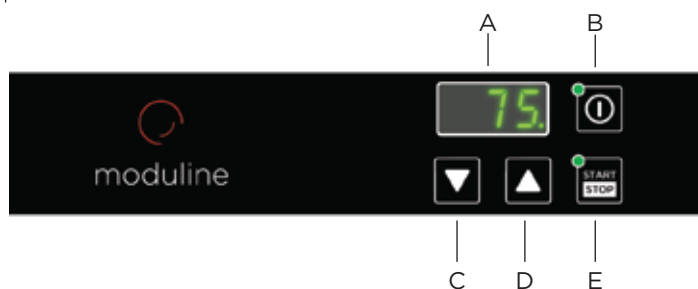
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## TECHNICAL INSTALLATION DIAGRAM



Overall dimensions (W x D x H) - mm	890 x 785 x 787h	Working temperature [°C]	30÷120
Trays capacity	2 pans (745 x 575 x 300H)	Containers capacity distance [mm]	125
Power kW	1	Containers max height [mm]	300 (h)
Power supply	AC 230V 50 Hz	Product max capacity	12 meal delivery bags
Rated voltage [Vac]	230	Net weight	48
Total input [Kw]	1		
Amps. [A]	4.4		
Connecting wire min. section (type H07 RN-F) [mm²]	3 x 1		



- A Display
- B ON/OFF switch
- C Temperature decrease key
- D Temperature increase key
- E START/STOP key

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