



M O D U L I N E

food service

COOKING AND HOLDING SYSTEMS

MC 031E • MC 051E

Static oven at low temperature cooking
and holding



MC 031E



MC 051E

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door 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

FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C – 120°C

- Two adjustable humidity vents : on the door and rear wall
- End-of-cycle buzzer
- Designed for stacking
- Reversible door
- Suction feet
- Chamber with safety thermostat

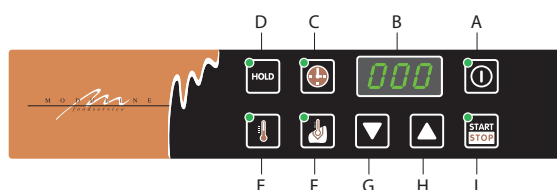
STANDARD SUPPLY

- Internal core probe
- Removable GN1/1 tray racks

OPTIONS & ACCESSORIES

- No

Model	Overall dimensions (WxDxH)	Trays capacity	Power kW	Power supply
MC 031E	450x630x410h	3 GN1/1	0,70	AC 230V 50Hz
MC 051E	450x630x560h	5 GN1/1	1,00	AC 230V 50Hz



Electronic control with programmer

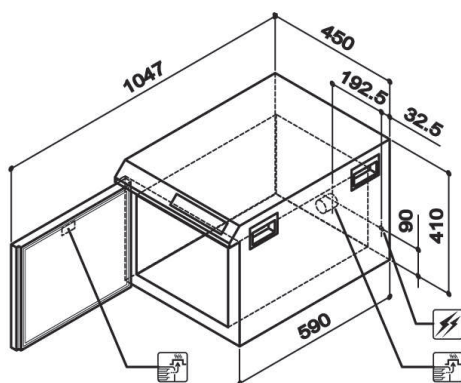
- A** ON/OFF switch
- B** Display
- C** Time selection key
- D** Keeping warm or regenerating mode programming keys
- E** Temperature selection key
- F** Core probe on/off key (On request)
- G** Temperature decrease key
- H** Temperature increase key
- I** START/STOP key

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
MC 031E	230	0,7	3,1	3 x 1
MC 051E	230	1,00	4,4	3 x 1

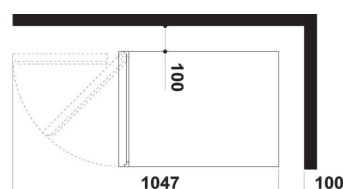
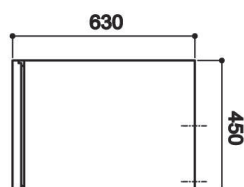
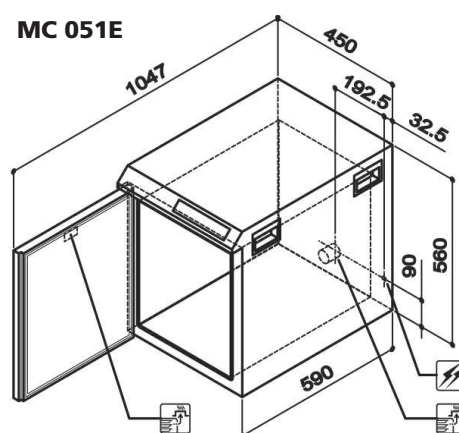
Model	Working temperature [°C]	Containers capacity: distance [mm]	Containers max. height [mm]	Product max. capacity [kg]	Net weight [kg]
MC 031E	30÷120	3 GN1/1 (70)	3 x 65 (h) 1 x 150 (h) + 1 x 65 (h)	11	22
MC 051E	30÷120	5 GN1/1 (70)	5 x 65 (h) 1 x 200 (h) + 1 x 150 (h)	18	28

TECHNICAL INSTALLATION DIAGRAM

MC 031E



MC 051E



Electricity supply cable inlet



Adjustable vent for release of excess humidity

