

H O L D

Hot & Cold Food Holding Solutions




moduline

H O L D

Hot & Cold Food Holding Solutions

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Product Applications and Scenarios



Hold

Speed-up your service

Hold any food, Hot or Cold

Nowadays in the Food Service industry, there is an increasing demand for food holding equipment for different purposes.

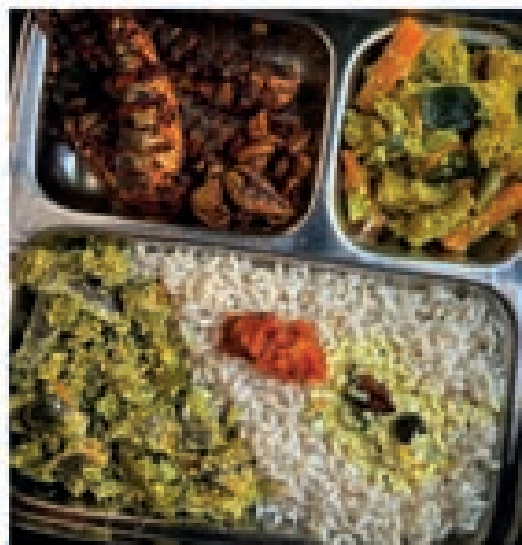
The main ones are: Banqueting, Buffets, QSR, Take aways and delivery. For these applications it is very important to serve dishes at the correct temperature, hot or cold, during peak hours, crowded events and delayed food collection or service.

Moduline with HOLD range of food holding equipment, hot or cold, is able to offer a wide variety of solutions for all needs in the Food Service industry.

Warm is the range of hot holding equipment, which offers a total of 35 models, of which, 23 feature the static heating system **Deliwarm** and 12 with **Airflow+** ventilated heating, 6 with accurate humidity control **Climachef**, 2 with electronic humidity controls, and 4 with manual added moisture.

Warm range of products includes: counter top and cupboard cabinets or drawers, free standing drawers, built-in drawers, upright trolleys, roll-in hot holding ovens.

The HOLD range is completed by 4 service neutral trolleys and 4 refrigerated trolleys, 2 chillers and 2 freezers of the COLD range. The latter allows you to serve cold dishes, such as fresh salads, fruits, desserts and drinks, where they are required in every type of service.



Warm

Hot Food Holding Solutions

Being able to present your recipes in the table just when you need them is a basic requirement for any professional kitchen.

Nothing is left to chance, ensuring appearance, taste, consistency and most of all right temperature, the same of just prepared meal. Moduline static hot holding equipment with **Deliwarm**, characterized by low energy consumption, guarantee maximum efficiency and absolute quality of food presented. Warm offers advanced technology that works to ensure even and stable temperature, thoroughly calibrated to be gentle on the food, thus safeguarding flavour and fragrance. The heating system, powered by wire resistors wrapped around the external cavity walls, and electronically controlled with precision, holds the humidity contained in food, without drying it.

This is why the **Deliwarm** range is perfectly suited to long holding time and service up to 4 hours (depending on type of food).

The range offers 23 models and different installation modes: counter-top or cupboards cabinets, counter-top or built-in drawers, and trolleys.

For large catering events Moduline offers Ventilated floor standing and roll-in units, which can benefit from the accurate electronic humidity control **Climachef**. This range of products, composed of 6 different models, allows operators to hold plates and GN containers for fine dining, party service and buffets, for shorter service, whose time is comprised between 20 to 90 minutes. These units come with a standard touch screen control, core probe and USB port, for HACCP purposes.

For QSR and restaurant chains Moduline has a short range of products composed of 2 models, able to hold food based on tray time. 10 or 16 levels, GN 2/1 either divided in 5 or 8 zones of 2 levels each can be controlled by the touch screen programmable panel. This ventilated range offers all the advantages of a quick temperature recovery and perfect humidity control. Last but not least the **Airflow+** ventilated hot trolleys are the best solution for outdoor catering, buffets and hospitality businesses whose need is the quick service in 60 minutes. These units come with manual fill-up moisture tank and electronic control.

This range is composed of 4 models, with different capacities.

75





STATIC HEAT

DeliWarm heating system greatly extends the holding time after cooking without drying the food.

Functional Features and Plus



Temperature from +30°C to +120°C



The very low installed power and perfect temperature control ensure minimum consumption of electricity



Moduline Holding Guidelines with DELIWARM Static Heat

FOOD TYPE

TEMPERATURE °C

MEATS

Beef (rare-medium): prime rib, roast, BBQ, steaks

65 - 75

Pork: roast, BBQ, chops

65 - 75

Bacon, ham, sausage

65 - 75

Lamb, veal

65 - 75

Hamburger patties

75

Hot dogs

75

POULTRY

Fried chicken (soft)

80 - 85

Fried chicken (crispy)

80 - 85

Roasted chicken

75 - 80

SEAFOOD / SHELLFISH

Fried fish

75 - 80

Fish: baked, broiled

65 - 70

Fried shrimps

75 - 80

VEGETABLES

Vegetables: steamed

75

Baked potatoes

60 - 65

DAIRY / EGGS

Eggs: fried

60 - 70

Eggs: scrambled, poached, Benedict

60 - 70

Omelets

60 - 70

Puddings, custards

60 - 70

BREADS

Biscuits

60 - 65

Rolls

60 - 65

Danish

60 - 65

Croissants

60 - 65

Bread: white/wheat

60 - 65

STARCHES

Spaghetti

60 - 65

Rice

60 - 65

Lasagna

60 - 65

Beans

60 - 65

Soups, sauces

60 - 65

Cooked cereals

60 - 65

Casseroles

60 - 65

CRISPY FOODS

Pizza

66 - 75

Crispy breadings

80 - 85

Crispy dry foods

80 - 85

French fries

80 - 85

PREPARED FOODS

Seafood in sauce

61 - 75

Hamburgers/cheeseburgers in buns

65 - 75

Plated foods

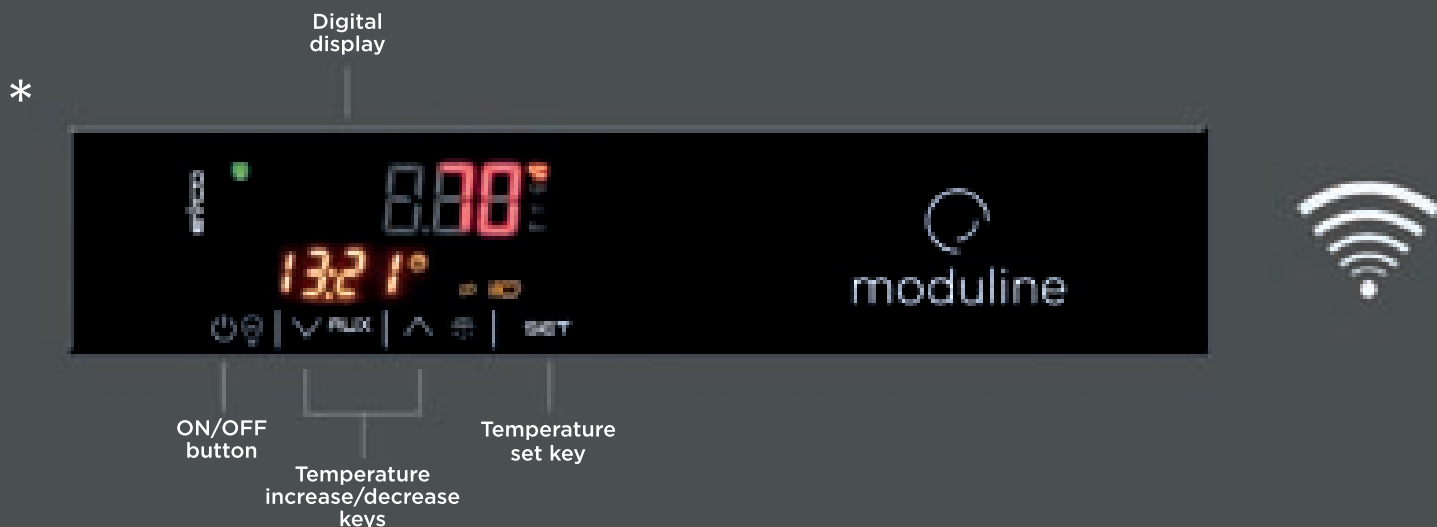
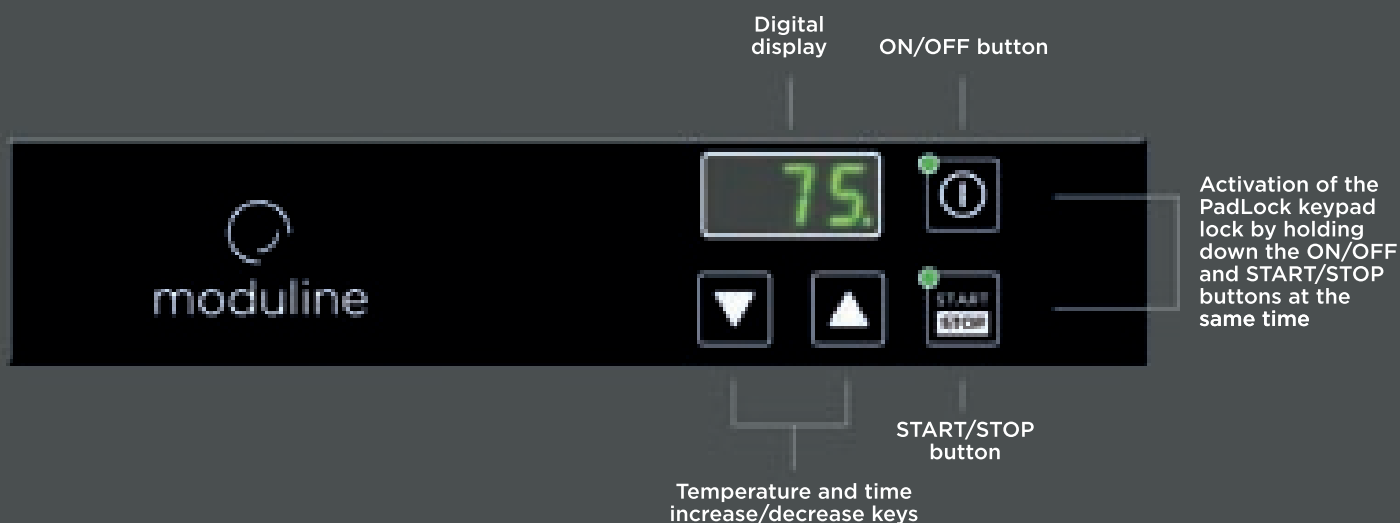
65 - 75

Entrées

65 - 75

Warm

Hot Food Holding Solutions



* OPTIONAL TEMPERATURE CONTROLLER WITH WIFI CONNECTION

By connecting this controller to the Wifi network you can remotely control temperature, modify parameters and turn the equipment on and off from your laptop or mobile phone (Android only) through a cloud web based application

1 4 Keys electronic control

extremely intuitive and easy to use even by less skilled staff

2 Manual vent

allows the adjustment of humidity level

3 Door handle

ergonomic and fully built-in with magnetic closure

4 4 legs

Provided with suction cup, they allow easy counter-top installation

1

2

3

4



1 Tray rails

easily removable and washable

2 No fan ventilation

prevents food drying out. No added moisture is required, thanks to delicate heat

3 Door gasket

made of easily interchangeable silicone, resistant to high temperatures

4 Tight-sealed cavity

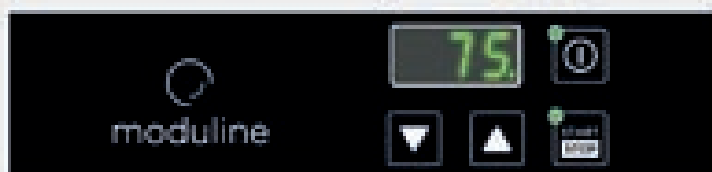
with rounded corners for an easier and safer cleaning



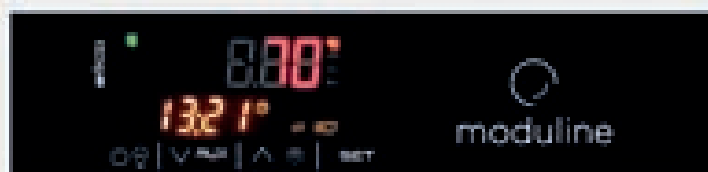
HSHseries

DELIWARM Static Heat

	HSH03IE	HSH05IE
Trays capacity	3 (GN 1/1)	5 (GN 1/1)
Full Load capacity	11 Kg	18 Kg
Tray Runners Pitch	75 mm	75 mm
Operating Temp.	from +30°C to +120°C	from +30°C to +120°C
Electric Power	700 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	450x660x415 h mm	450x660x565 h mm



HSH Control Panel



WIFI Optional Controller

HSH052E

Trays capacity	5 (GN 2/1) or 10 (GN 1/1)
Full Load capacity	36 Kg
Tray Runners Pitch	75 mm
Operating Temp.	from +30°C to +120°C
Electric Power	1500 W
Electric supply	AC 220-240V 50/60 Hz
Dimensions	660x765x565 h mm



1 4 keys electronic control

extremely intuitive and easy to use even by less skilled staff

2 Manual vent

allows the adjustment of humidity level

3 Drawer handle

ergonomic and fully built-in with magnetic closure

4 4 legs

provided with suction cup. They allow easy table-top installation

1

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1 No fan ventilation

prevents the food from drying out. No added moisture is required, thanks to the delicate heat

2 Telescopic stainless steel drawer guides

3 Insulation of the cavity

made of highly insulating materials that ensure lower heat dispersion

4 Drawer gasket

made of easily interchangeable silicone, resistant to high temperatures

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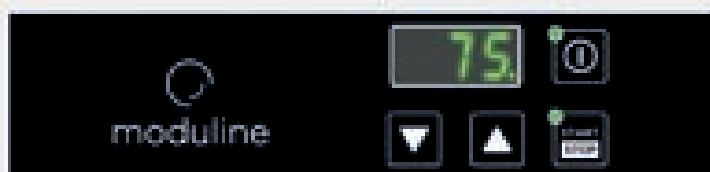
HSWseries

DELIWARM Static Heat

	HSW011E*	HSW012E*	HSW013E*
Pan capacity	1 (GN 1/1) max h 150 mm	2 (GN 1/1) max h 150 mm	3 (GN 1/1) max h 150 mm
Full load capacity	6 Kg	12 Kg	18 Kg
Operating Temp.	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric Power	700 W	1000 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	660x595x310 h mm	660x595x520 h mm	660x595x730 h mm



* Single Cavity Temperature



HSW Control Panel



WIFI Optional Controller

(not available on HSW212E and HSW313E)

	HSW2I2E*	HSW3I3E**
Pan capacity	2 (GN 1/1) max h 150 mm	3 (GN 1/1) max h 150 mm **
Full load capacity	12 Kg	18 Kg
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C
Electric Power	1400 W	2100 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	705x680x610 h mm	705x680x835 h mm



- * Double independent cavities with separate controls
- ** Triple independent cavities with separate controls

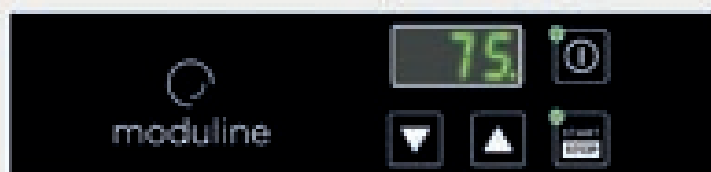
HSWseries

DELIWARM Static Heat

	HSW001E*	HSW002E*	HSW003E*
Pan capacity	1 (GN 1/1) max h 150 mm	2 (GN 1/1) max h 150 mm	3 (GN 1/1) max h 150 mm
Full load capacity	6 Kg	12 Kg	18 Kg
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric Power	700 W	1000 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	450x660x310 h mm	450x660x520 h mm	450x660x730 h mm



* Single Cavity Temperature



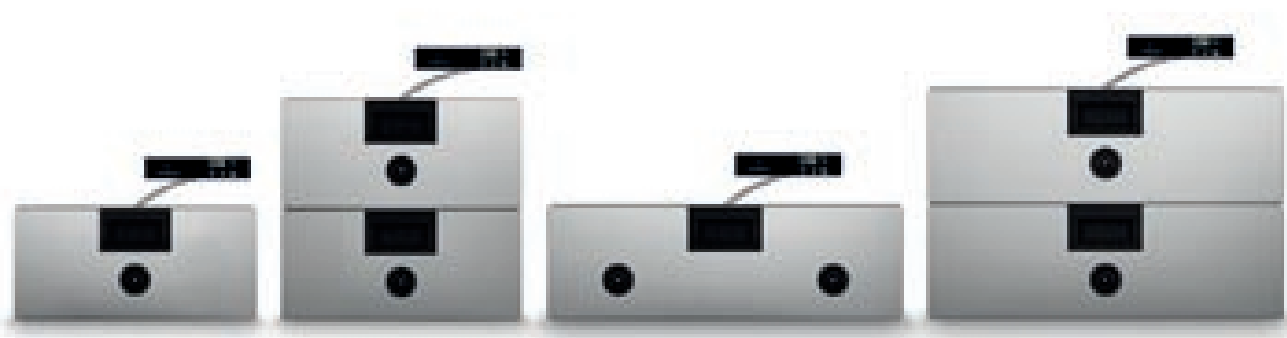
HSW Control Panel



WIFI Optional Controller

(not available on built-in models with remote controls)

	HSW001ER**	HSW002ER**	HSW011ER**	HSW012ER**
Pan capacity	1 (GN 1/1) max h 150 mm	2 (GN 1/1) max h 150 mm	1 (GN 1/1) max 150 mm	2 (GN 1/1) max h 150 mm
Full load capacity	6 kg	12 kg	6 kg	12 kg
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric Power	700 W	1000 W	700 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	450x647x223 h mm	450x647x433 h mm	660x582x223 h mm	660x582x433 h mm



** Built-in version with remote controls

1 4 keys electronic control

extremely intuitive and easy to use even by less skilled staff

2 Push - handles

side handles to push and guide for a full mobility

3 Manual vent

allows the adjustment of humidity level

4 Door handle

ergonomic and fully built-in with magnetic closure

5 Perimeter bumpers and 4 casters

2 of which equipped with brakes

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1 Door gasket

made of easily interchangeable silicone resistant to high temperatures

2 No fan ventilation

prevents the food from drying out. No added moisture is required, thanks to the delicate heat

3 Tray rails

easily removable and washable

4 Tight-sealed cavity

with rounded corners for an easier and safer cleaning

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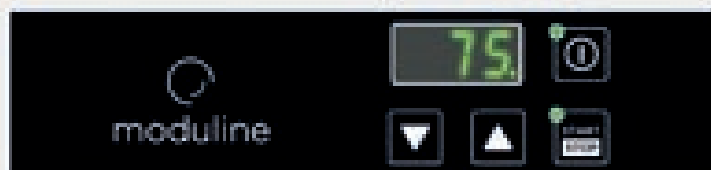
HHTseries

DELIWARM Static Heat

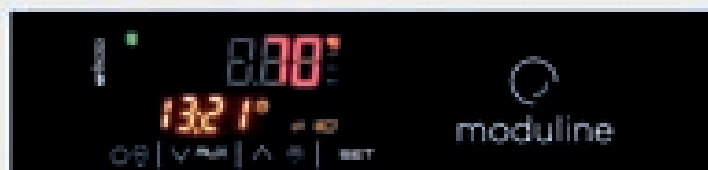
	HHT08IE	HHT16IE	HHT16IEP*	HHT28IE**
Trays capacity	8 (GN 1/1)	16 (GN 1/1)	16 (GN 1/1)	8+8 (GN 1/1)
Tray Runners Pitch	75 mm	75 mm	75 mm	75 mm
Operating Temp.	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric Power	1000 W	2000 W	2000 W	2000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	550x730x1010 h mm	555x730x1760 h mm	555x740x1760 h mm	550x730x1760 h mm



- * Pass-through version
- ** 2 Cavities with independent controls



HHT Control Panel



WIFI Optional Controller
(not available on HHT281E and HHT282E)

	HHT052E	HHT082E	HHT162E HHT162EP*	HHT282E** HHT282EP*
Trays/Plate capacity	5 (GN 2/1) or 10 (GN 1/1)	8 (GN 2/1) or 16 (GN 1/1)	16 (GN 2/1) or 32 (GN 1/1)	8+8 (GN 2/1) or 16+16 (GN 1/1)
Tray Runners Pitch	75 mm	75 mm	75 mm	75 mm
Operating Temp.	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric Power	1500 W	1500 W	3000 W	3000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	740x840x735 h mm	755x850x1010 h mm	760x845x1760 h mm *760x860x1760 h mm	760x845x1760 h mm *760x860x1760 h mm





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(Optional
Black Edition Version
shown in this photo)

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VENTILATED HEAT

Moduline **Airflow+** is the new line of Ventilated Hot Trolleys to respond to Banqueting and Catering Events service. With its 4 models **Airflow+** offers a range of ventilated trolleys which are ideal for quick service, hot food transportation inside Canteens, Conference rooms, hotels halls and many other catering needs. The Hot air is pushed through a “Hot Box Drawer”, placed at the bottom of the trolley, into an air conveyor to spread the heat evenly without hitting the food directly. In this way **Airflow+** avoids any undesired dehydration and superficial burning of the food, typical effect of many ventilated trolleys. The “hot box” holds also a water tank on its top surface, with manual refill, to give moisture to the holding cycle. Everything is controlled by a digital temperature controller, which is also proposed with Wifi connection for remote control of the equipment with a cloud application (optional).

Functional Features and Plus



Operating temperature +30 to +90 °C through a digital control, showing set and measured temperature. Optional WI-FI capable control available on demand



Internal water container with overspill protection for moisture addition in the cavity. (Manual refill)



Possibility to hold food with added humidity or without it which results in application flexibility



AIRFLOW+ air distribution with even and indirect heat diffusion, to avoid any food dehydration



Low weight structure, with long side handles for easy handling thanks also to 4 swivel casters of which 2 with brake. (On Optional Black Edition Version)



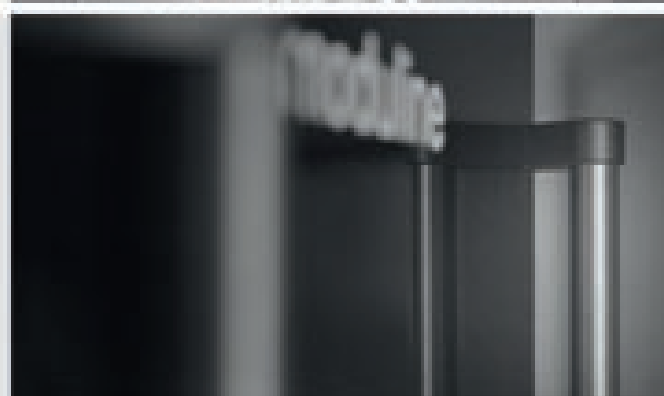
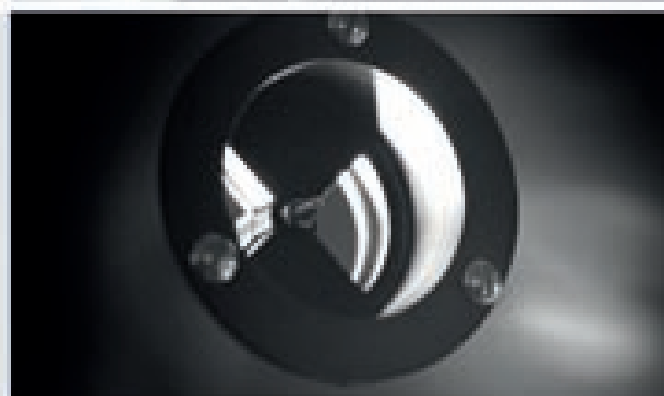
2 manual vents on the door for manual moisture adjustment



Removable and washable tray runners. 4 standard capacities available (10 GN 1/1 and GN 2/1; 20 GN 1/1 and GN 2/1). Optionally 10 levels can be converted in 8 levels and 20 levels in 16 levels, with a higher gap between runners



Available, with a surcharge, the Black Edition Version, which has the following details: Side, back panels and door strip, in black “plexyglass” finishing; long and sturdy black handles; gloss black cover for cable reel, with Moduline logo; door magnet on the left side to hold the door open. (See side photo)



Plus

Glossy plexiglass external walls, with rounded edges with the possibility to wrap graphics film or client logo application on demand. (On Optional Black Edition Version. Check availability with our sales team)

Humidity management in the cavity through manual vents

Air distribution conveyor to ensure uniformity of temperatures inside the cavity and high holding performance

Very easy handling thanks to the low weight and the long side handles for movement.
(On Optional Black Edition Version)

Removable heating/ventilation kit to facilitate cleaning and maintenance

Moduline Holding Guidelines with AIRFLOW+ ventilated heat

FOOD TYPE

TEMPERATURE °C

MEATS

Beef (rare-medium): prime rib, roast, BBQ, steaks

65 - 75

Pork: roast, BBQ, chops

65 - 75

Bacon. ham, sausage

65 - 75

Lamb, veal

65 - 75

Hamburger patties

75

Hot dogs

75

POULTRY

Fried chicken (soft)

80 - 85

Fried chicken (crispy)

80 - 85

Roasted chicken

75 - 80

SEAFOOD / SHELLFISH

Fried fish

75 - 80

Fish: baked, broiled

65 - 70

Fried shrimps

75 - 80

VEGETABLES

Vegetables: steamed

75

Baked potatoes

60 - 65

DAIRY / EGGS

Eggs: fried

60 - 70

Eggs: scrambled, poached, Benedict

60 - 70

Omelets

60 - 70

Puddings, custards

60 - 70

BREADS

Biscuits

60 - 65

Rolls

60 - 65

Danish

60 - 65

Croissants

60 - 65

Bread: white/wheat

60 - 65

STARCHES

Spaghetti

60 - 65

Rice

60 - 65

Lasagna

60 - 65

Beans

60 - 65

Soups, sauces

60 - 65

Cooked cereals

60 - 65

Casseroles

60 - 65

CRISPY FOODS

Pizza

66 - 75

Crispy breadings

80 - 85

Crispy dry foods

80 - 85

French fries

80 - 85

PREPARED FOODS

Seafood in sauce

61 - 75

Hamburgers/cheeseburgers in buns

65 - 75

Plated foods

65 - 75

Entrées

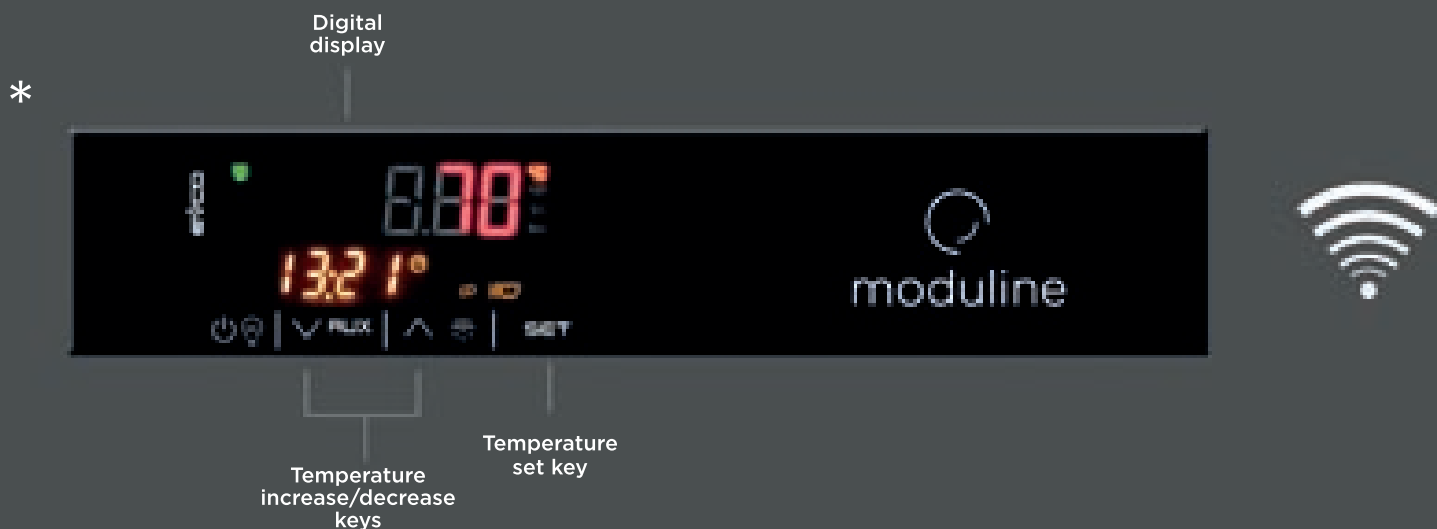
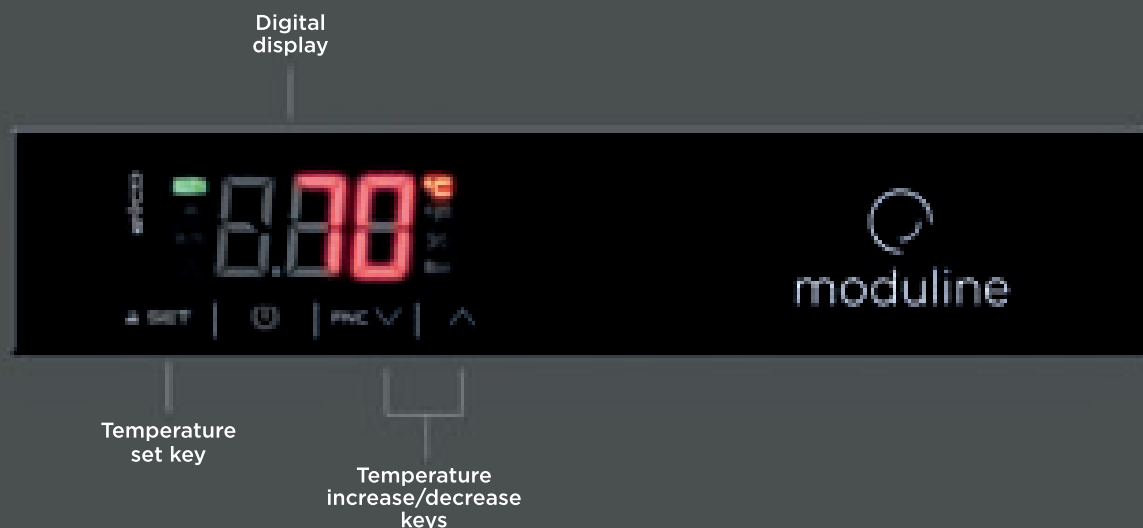
65 - 75

Warm

Hot Food Holding Solutions



VENTILATED HEAT



* OPTIONAL TEMPERATURE CONTROLLER WITH WIFI CONNECTION

By connecting this controller to the Wifi network you can remotely control temperature, modify parameters and turn the equipment on and off from your laptop or mobile phone (Android only) through a cloud web based application

1 2 manual vents on the door

for moisture adjustment

2 Operating temperature from +30°C to +90°C

through a digital control, showing set and measured temperature. Optional WI-FI capable control available on demand

3 Main On/Off Switch

4 Power Cable

5 Perimetral Bumpers

to protect the equipment body and 2 long push handles to ease-up the equipment transportation

6 4 swivel casters 2 of which with brakes



1 Removable and washable trays racks

several capacities available as standard and on demand

2 Air distribution conveyer

to ensure uniformity of temperatures inside the cavity and high holding performance

3 Solid stainless steel cavity

all welded to avoid any deformation and any water leak

4 270° door opening

with side magnet (on Black Edition Version) to keep the door open during service or movement

5 Internal water container

with overspill protection for moisture addition in the cavity

6 Heating element/ventilator

drawer kit, easily removable to allow perfect cleaning of the cavity and facilitate maintenance



HHAseries

AIRFLOW+Ventilated Heat

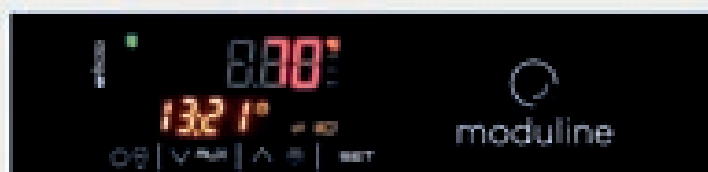
	HHA101EV*	HHA102EV*	HHA201EV*	HHA202EV*
Pan capacity	10 (GN 1/1) - 60	10 GN (2/1) or 20 GN (1/1)	20 (GN 1/1) - 60	40 (GN 1/1) or 20 (GN2/1) - 60
Full load capacity	24 Kg	48 Kg	48 Kg	96 Kg
Operating Temperature	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C
Electric Power	2300 W	2300 W	2300 W	2300 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	545x774x1156 h mm	750x889x1156 h mm	578x740x1857 h mm	783x855x1857 h mm



* Ventilated Heating with humidification (manual water loading)



HHA Control Panel



WIFI optional controller

	HHA10IN**	HHA102N**	HHA20IN**	HHA202N**
Trays capacity h 40mm	10 (GN 1/1)	10 (GN 2/1) or 20 (GN 1/1)	20 (GN 1/1)	20 (GN 2/1) or 40 (GN 1/1)
Trays capacity h 100 mm	5 (GN 1/1)	5 (GN 2/1) or 10 (GN 1/1)	10 (GN 1/1)	10 (GN 2/1) or 20 (GN 1/1)
Trays capacity h 150 mm	3 (GN 1/1)	3 (GN 2/1) or 6 (GN 1/1)	6 (GN 1/1)	6 (GN 2/1) or 12 (GN 1/1)
Full load capacity	24 Kg	48 Kg	48 Kg	96 Kg
Dimensions	545x774x1156 h mm	750x889x1156 h mm	578x740x1857 h mm	783x855x1857 h mm



** Neutral Version for transport service



1

2

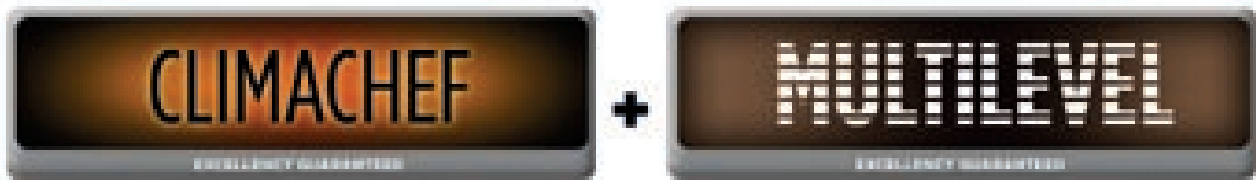
3

4

5

Warm

Hot Food Holding Solutions



VENTILATED HEAT

Moduline **Multi-Level** Hot Holding Trolleys combine the benefits of the electronic and accurate **Climachef** humidity control with the practicality of the Multi Levels timed zones in the cavity. **Multi-Level** Hot Holding Trolleys have an easy-to-use touch control with 200 programs and up to 9 phases holding cycles. With these 2 models, 1 with 8 and 1 with 5 timed zones, Moduline offers the flexibility in holding take away or dine-in food, in any container for the QSR and food chains.

Functional Features and Plus



Temperature from +30°C to +120°C



The automatic holding programs help the operator to follow the basic guidelines of the food hot holding



Manual set-up and cycle programming are available with just a few steps on the touch control panel



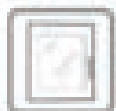
This section contains pre-programmed holding cycles, always editable by the end user



USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution



The holding cycle can be programmed with up to 9 phases for a better and more accurate management of the food



2 Glass doors with internal lighting as standard



Automatic stop of the fan motors when the door is opened



Plus



The holding cycles can be timed on different zones, marked on the machine front frame besides the right wall of the cavity. Each zone can be programmed either with core probe or time, individually



ClimaChef system is an electronic and automatic feature monitoring the climate in the cavity to get the best consistency and always tasty and crispy food in a safe and intelligent way



Available as chargeable option there's a range of core probes to hold food at the exact temperature at the core (recommended for fine dining)



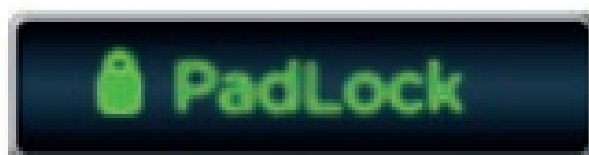
2 capacities are available. 16 GN 2/1 or 32 GN 1/1, divided in 8 timed zones; 10 GN 2/1 or 20 GN 1/1, divided in 5 timed zones. They can hold any type of containers, including pizza boxes, take aways packed food, disposable containers and so on



3 Liters Integrated water tank, for automatic humidity control



HACCP system for cycle temperature recording at the core of several products at the end of the process. (optional supplied with the USB port)



The display lock system with password ensures the chef maximum protection of the data and protects him from the undesired interruption of the holding program

Moduline Holding Guidelines with Ventilated Heat

FOOD TYPE

TEMPERATURE °C

MEATS

Beef (rare-medium): prime rib, roast, BBQ, steaks

65 - 75

Pork: roast, BBQ, chops

65 - 75

Bacon. ham, sausage

65 - 75

Lamb, veal

65 - 75

Hamburger patties

75

Hot dogs

75

POULTRY

Fried chicken (soft)

80 - 85

Fried chicken (crispy)

80 - 85

Roasted chicken

75 - 80

SEAFOOD / SHELLFISH

Fried fish

75 - 80

Fish: baked, broiled

65 - 70

Fried shrimps

75 - 80

VEGETABLES

Vegetables: steamed

75

Baked potatoes

60 - 65

DAIRY / EGGS

Eggs: fried

60 - 70

Eggs: scrambled, poached, Benedict

60 - 70

Omelets

60 - 70

Puddings, custards

60 - 70

BREADS

Biscuits

60 - 65

Rolls

60 - 65

Danish

60 - 65

Croissants

60 - 65

Bread: white/wheat

60 - 65

STARCHES

Spaghetti

60 - 65

Rice

60 - 65

Lasagna

60 - 65

Beans

60 - 65

Soups, sauces

60 - 65

Cooked cereals

60 - 65

Casseroles

60 - 65

CRISPY FOODS

Pizza

66 - 75

Crispy breadings

80 - 85

Crispy dry foods

80 - 85

French fries

80 - 85

PREPARED FOODS

Seafood in sauce

61 - 75

Hamburgers/cheeseburgers in buns

65 - 75

Plated foods

65 - 75

Entrées

65 - 75

Warm

Hot Food Holding Solutions



VENTILATED HEAT

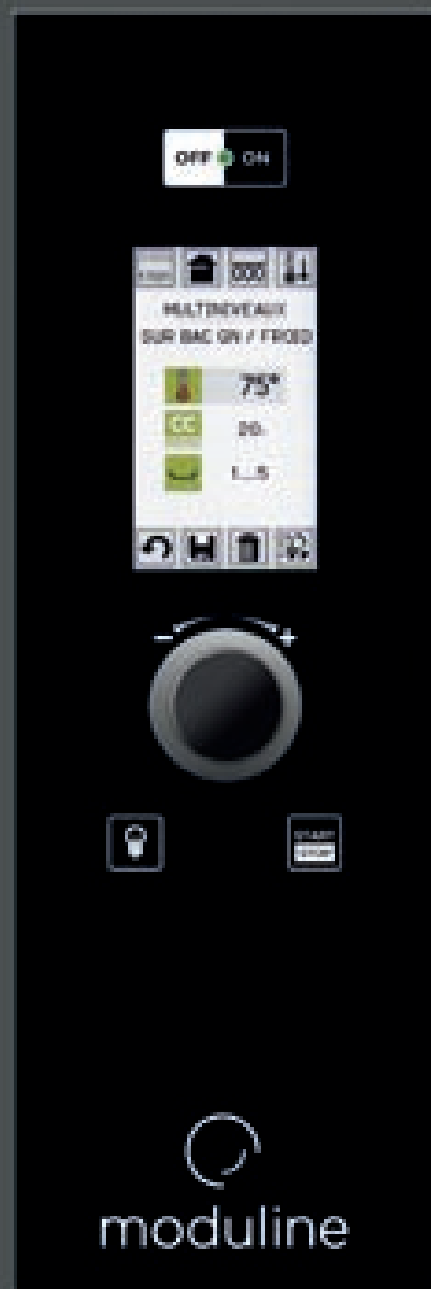
4.3" touch-screen LCD display

ON/OFF button

Cavity light button

Encoder knob to navigate through the equipment functions and set all hot holding parameter

START/STOP button



1 Climachef humidity control

designed to minimize the water consumption

2 Electronic control

extremely intuitive and easy to use even by less skilled staff

3 Available power

installed power is perfectly calibrated to the usage

4 Door handle and adjustable hinges

always perfect and hermetic closure

5 Plastic perimeter bumpers

equipped with four casters of 125mm diameter, two of which with brake, and side handles to push and guide for a full mobility

1

2

3

4

5



1 Water tank

built-in, with water empty tank alert

2 Periodic and automatic rotation reversal of the fan motors

allows the perfect temperature uniformity in the cavity

3 Tray rails

easily removable and washable

4 Door gasket

made of easily interchangeable silicone, resistant to high temperatures

5 Tight-sealed cavity

the rounded corners and the integrated drainage system make cleaning easier and safer



HHFseries

Climachef + Multi Level Ventilated Heat

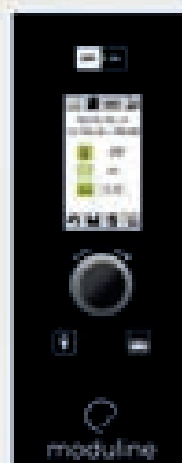
HHFII2E

Trays capacity	10 (GN 2/1) or 20 (GN 1/1)
Full Load capacity	72 Kg
Operating Temp.	from +30°C to +120°C
Electric Power	2800 W
Electric supply	AC 220-240V 50/60 Hz
Dimensions	1000x855x1130 h mm



Ventilated heat with CLIMACHEF
Multilevel versions with 5 or 8 timed zones

HHF Version Control Panel



HHFI53E

Trays capacity	16 (GN 2/1) or 32 (GN 1/1)
Full Load capacity	115 Kg
Operating Temp.	from +30°C to +120°C
Electric Power	2800 W
Electric supply	AC 220-240V 50/60 Hz
Dimensions	1000x855x1680 h mm







VENTILATED HEAT

Moduline **Climachef** creates the perfect conditions in the cavity for holding food up to as much as three times longer than most ventilated holding equipment.

Climachef automatic humidity control system controls water injection, heat, fans, and ventilation. This control system automatically measures and maintains precise humidity levels in one-percent increments from 1% to 99% relative humidity. With such precise humidity control, operators can hold practically any type of food for exceptionally long periods of time without sacrificing quality and temperature, in any time of application, even the most demanding as fine dining.

Functional Features and Plus



Temperature from +30°C to +120°C



Automatic holding programs, divided into 4 categories of products



Manual holding setting and recipe registration



Section for favourite programs



Recipes always customizable and easy-to-browse



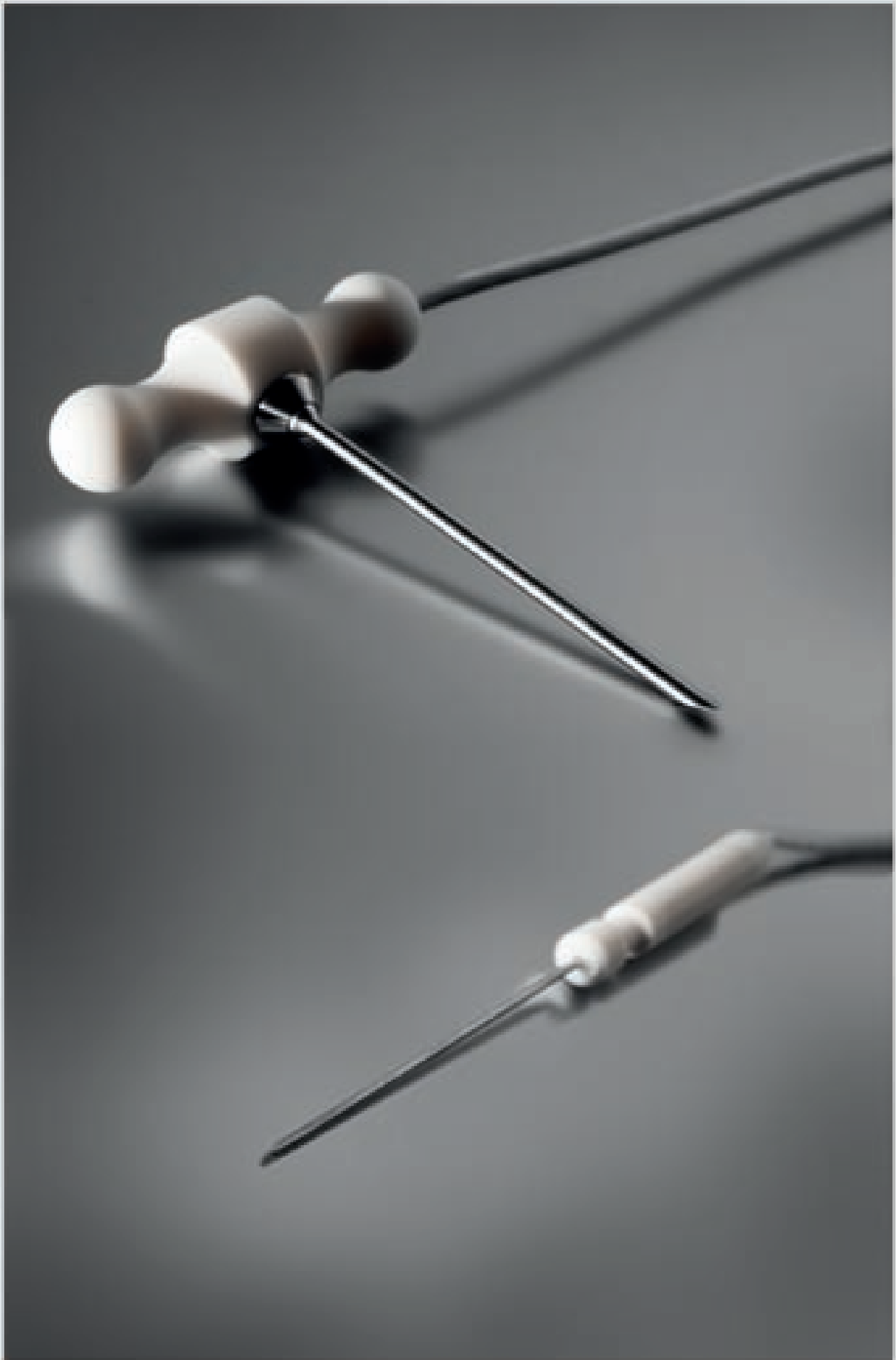
USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution



Self-diagnosis system of the proper operation of all electrical components



Automatic stop of the fan motors when the door is opened



Plus

CORE PROBE

The removable and interchangeable core-probe can be supplied with different diameters and measuring points; its ergonomic handle makes its use simple and allows its precise introduction into the food. (Single point reading core probe standard)

HACCP DATA SAVING

HACCP system for cycle temperature recording at the core of several products at the end of the process

PadLock

The display lock system with password ensures the chef maximum protection of the data and protects him from the undesired interruption of the holding program

PROTIME

ProTime system allows you to set the date and time you want the oven to preheat or start working

Moduline Holding Guidelines with Climachef ventilated heat

FOOD TYPE

TEMPERATURE °C

MEATS

Beef (rare-medium): prime rib, roast, BBQ, steaks

65 - 75

Pork: roast, BBQ, chops

65 - 75

Bacon, ham, sausage

65 - 75

Lamb, veal

65 - 75

Hamburger patties

75

Hot dogs

75

POULTRY

Fried chicken (soft)

80 - 85

Fried chicken (crispy)

80 - 85

Roasted chicken

75 - 80

SEAFOOD / SHELLFISH

Fried fish

75 - 80

Fish: baked, broiled

65 - 70

Fried shrimps

75 - 80

VEGETABLES

Vegetables: steamed

75

Baked potatoes

60 - 65

DAIRY / EGGS

Eggs: fried

60 - 70

Eggs: scrambled, poached, Benedict

60 - 70

Omelets

60 - 70

Puddings, custards

60 - 70

BREADS

Biscuits

60 - 65

Rolls

60 - 65

Danish

60 - 65

Croissants

60 - 65

Bread: white/wheat

60 - 65

STARCHES

Spaghetti

60 - 65

Rice

60 - 65

Lasagna

60 - 65

Beans

60 - 65

Soups, sauces

60 - 65

Cooked cereals

60 - 65

Casseroles

60 - 65

CRISPY FOODS

Pizza

66 - 75

Crispy breadings

80 - 85

Crispy dry foods

80 - 85

French fries

80 - 85

PREPARED FOODS

Seafood in sauce

61 - 75

Hamburgers/cheeseburgers in buns

65 - 75

Plated foods

65 - 75

Entrées

65 - 75

Warm

Hot Food Holding Solutions



VENTILATED HEAT



1 Electronic control with touch screen

extremely intuitive and easy-to-use even by less skilled staff

2 Three-point door locking system

3 Available power

installed power is perfectly calibrated to the usage



1 Humidifier with ClimaChef

designed to minimize the water consumption

2 Periodic and automatic rotation reversal of the fan motors

allows the perfect temperature uniformity in the cavity

3 Tight-sealed cavity

the rounded corners and the integrated drainage system make cleaning easier and safer

4 Stainless steel bumpers

positioned within the cavity allow a safer introduction of the tray or dish-holder trolleys

5 Cavity without access ramp

at floor level, facilitates manoeuvres in the kitchen with the tray or dish-holder trolleys



HHFF/HHFTseries

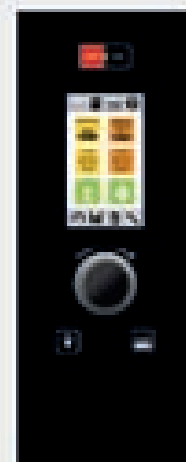
Climachef Ventilated Heat

	HHFF20E*	HHFF22E*◇	HHFT20E*	HHFT22E*◇
Trays capacity	20 (GN 1/1)	20 (GN 1/1)	20 (GN 1/1)	20 (GN 1/1)
Plates capacity	84 (Ø 230 mm - 310 mm)	84 (Ø 230 mm - 310 mm)	62 (Ø 230 mm - 310 mm)	62 (Ø 230 mm - 310 mm)
Operating Temp.	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Cavity Dimensions	780x695x1860 h mm	780x705x1860 h mm	570x860x1860 h mm	570x900x1860 h mm
Electric Power	6300 W	6300 W	6300 W	6300 W
Electric supply	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Dimensions	1179x993x1967 h mm	1179x991x1967 h mm	969x1188x1967 h mm	969x1186x1967 h mm



- * Tray or Plates holding trolleys not included
Standard Equipment: ClimaChef, Core probe, USB port
- ◇ Pass-through Versions

Touch Screen Control Panel



	HHFF40E*	HHFF42E*◇
Trays capacity	40 (GN 1/1) or 20 (GN 2/1)	40 (GN 1/1) or 20 (GN 2/1)
Plates capacity	126 (Ø 230 mm - 310 mm)	126 (Ø 230 mm - 310 mm)
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C
Cavity Dimensions	780x965x1860 h mm	780x975x1860 h mm
Electric Power	7800 W	7800 W
Electric supply	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Dimensions	1179x1263x1967 h mm	1179x1262x1967 h mm





Cold

Cold Food Holding Solutions

Whether raw or cooked, food should be stored in an optimal way until needed and consumed.

Moduline makes this possible thanks to a range of refrigerated upright cabinets on casters which, thanks to highly technological solutions and effective design features, offer excellent performance, suitable for the most demanding professional catering business.

The perfect equipment insulation, its quietness and easiness to be transported make banqueting and deferred service operations easy to deal with, in complete safety and convenience.

Furthermore, Cold range of products gives tangible benefits in terms of rationalization of processes, saving energy and preserves integrity and attractiveness of the dishes.


moduline



MONOBLOCK

EXCELLENCE GUARANTEED

VENTILATED COLD TROLLEYS

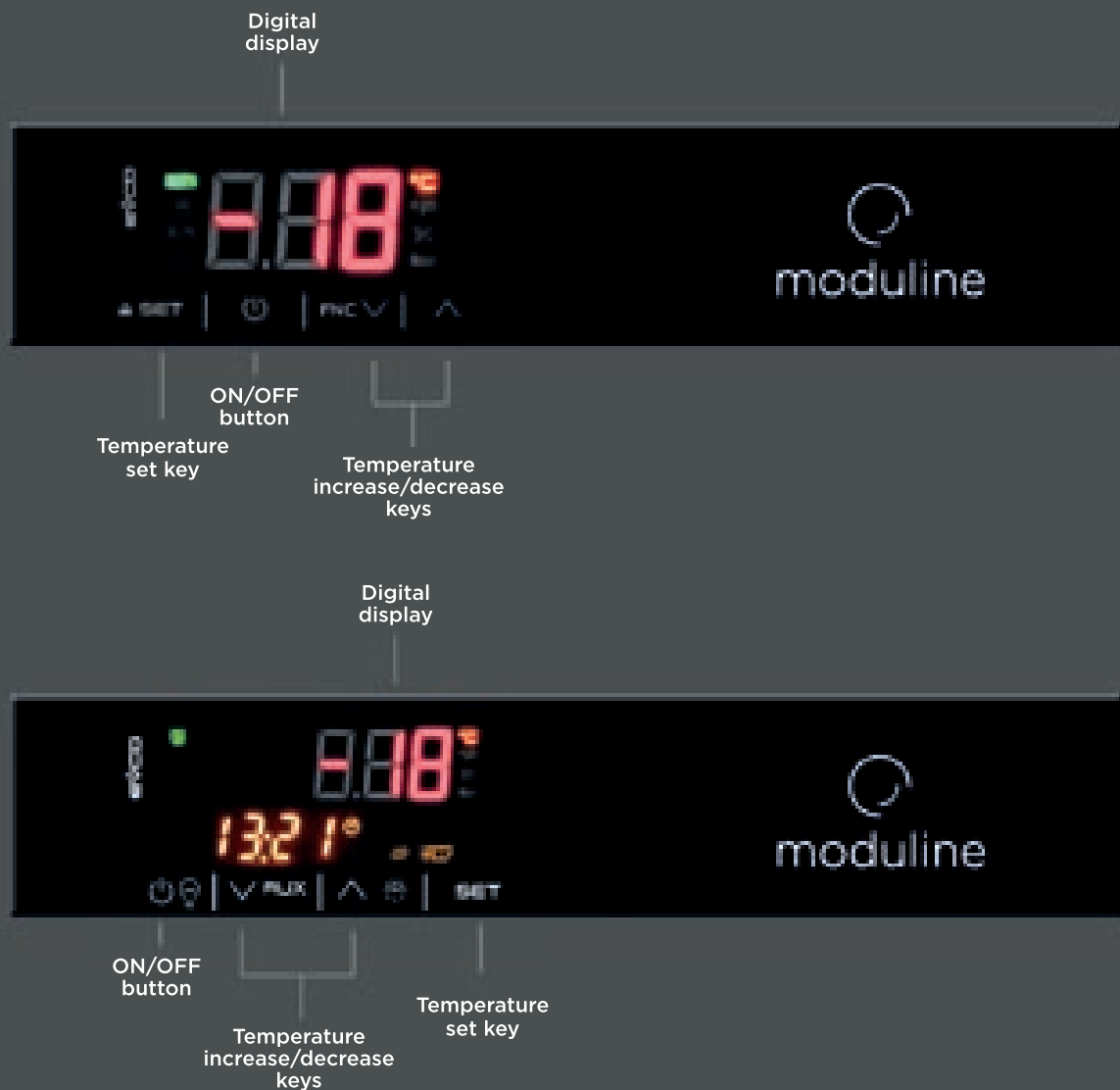
Functional Features



Temperature from +0°C to +10°C for chiller trolleys



Temperature from -18°C to +5°C for freezer trolleys



* OPTIONAL TEMPERATURE CONTROLLER WITH WIFI CONNECTION

By connecting this controller to the Wifi network you can remotely control temperature, modify parameters and turn the equipment on and off from your laptop or mobile phone (Android only) through a cloud web based application

HCT/HFTseries

MONOBLOCK Ventilated Cold

HCT162E

HCT122E

Trays capacity	16 (GN 2/1) or 32 (GN 1/1)	12 (GN 2/1) or 24 (GN 1/1)
Plates capacity	64 (Ø 200 mm - 260 mm) 32 (Ø 270 mm - 320 mm)	48 (Ø 200 mm - 260 mm) 24 (Ø 270 mm - 320 mm)
Tray Runners Pitch	68 mm	68 mm
Operating Temperature	from +0°C to +10°C	from +0°C to +10°C
Electric Power	200 W	200 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	801x877x1943 h mm	801x877x1943 h mm



HCT/HFT Control Panels

WIFI optional controller

	HFTI62E	HFTI22E
Trays capacity	16 (GN 2/1) or 32 (GN 1/1)	12 (GN 2/1) or 24 (GN 1/1)
Plates capacity	64 (Ø 200 mm - 260 mm) 32 (Ø 270 mm - 320 mm)	48 (Ø 200 mm - 260 mm) 24 (Ø 270 mm - 320 mm)
Tray Runners Pitch	68 mm	68 mm
Operating Temperature	from -18°C to +5°C	from -18°C to +5°C
Electric Power	360 W	360 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	801x877x1943 h mm	801x877x1943 h mm



PRODUCT FAMILY DIVIDED BY APPLICATION/SCENARIO

PRODUCT FAMILY	MAIN FEATURE	APPLICATION
HSH, HSW	STATIC HEAT WITH DELIWARM	RESTAURANT QSR SMALL CATERING ROOM SERVICE SATELLITE BAR/RESTAURANT FOOD TRUCKS/PORTABLE SUPERMARKETS
HHT	STATIC HEAT WITH DELIWARM	COMMERCIAL RESTAURANTS QSR BANQUETING/EVENTS CANTEENS HOSPITALS SUPERMARKETS
HHFF, HHFT	VENTILATED HEAT WITH CLIMACHEF	BANQUETING/EVENTS CANTEENS HOTELS
HHA	VENTILATED HEAT WITH AIRFLOW+	COMMERCIAL RESTAURANTS QSR BANQUETING/EVENTS CANTEENS HOSPITALS SUPERMARKETS
HHF	WITH CLIMA CHEF AND MULTILEVEL CONTROL	COMMERCIAL RESTAURANTS QSR BANQUETING/EVENTS
HCT, HFT	MONOBLOCK VENTILATED COLD	BANQUETING/EVENTS CANTEENS HOTELS SATELLITE BAR/RESTAURANT

HOLDING TIME

INSTALLATION TYPE

20'- 240' MINUTES ACCORDING TO THE
FOOD TYPE AND APPLICATION

COUNTER TOP
UNDERCOUNTER
ON STAND UNDER COOKING DEVICE
COOKING ISLAND/CUPBOARD
BUILT-IN

20'- 240' MINUTES ACCORDING TO THE
FOOD TYPE AND APPLICATION

TROLLEYS/MOBILE
FREE STANDING WITH OPTIONAL AD-
JUSTABLE FEET

20' - 90' MINUTES ACCORDING TO THE
FOOD TYPE AND APPLICATION

FREE STANDING ROLL IN
PASS-THROUGH VERSION AVAILABLE

20' - 75' MINUTES ACCORDING TO THE
FOOD TYPE AND APPLICATION

TROLLEYS/MOBILE
FREE STANDING WITH OPTIONAL
ADJUSTABLE FEET

20' - 90' MINUTES ACCORDING TO THE
FOOD TYPE AND APPLICATION

TROLLEYS/MOBILE

20' - INF. MINUTES ACCORDING TO THE
FOOD TYPE AND APPLICATION

TROLLEYS/MOBILE

