Cook&Hold

The True Low-Temperature Cooking

moduline

GENTLE HEAT THAT ENHANCES FLAVOUR

Cook&Hold uses gentle, even heat that wraps food like a soft embrace.

Slow cooking allows flavours to fully develop, preserving nutritional properties and delivering outstanding results in both taste and texture.

AN ANCIENT WISDOM, A MODERN TECHNOLOGY

Low-temperature cooking is one of the oldest culinary techniques now perfected in Moduline's advanced static ovens.

It is the method that best respects the natural structure of food, ensuring excellent results with maximum simplicity.

MAXIMUM QUALITY, ZERO STRESS ON FOOD

Thanks to static heating or natural convection, Cook&Hold ovens transform ingredients without thermal stress.

Fibres remain intact, meats stay tender and juicy, while flavours and aromas are naturally enhanced.

LESS SHRINKAGE, HIGHER YIELD

Gentle cooking preserves internal moisture, reducing shrinkage and ensuring a higher yield.

The result? More portions served, less waste and most importantly, increased profit.

ENERGY EFFICIENCY AND TIME OPTIMISATION

Cook&Hold ovens operate with low energy consumption, allowing cooking during off-peak kitchen hours.

A strategic advantage to boost productivity and reduce operating costs.

ADVANCED TECHNOLOGIES FOR FLAWLESS RESULTS

DeliWARM

CONSISTENT, UNIFORM TEMPERATURE

The DELIWARM system, featuring an externally wrapped heating element around the cooking chamber, ensures stable and even heat distribution. Electronic controls maintain precise temperatures for consistently perfect results.


120
START
STOP

DeliWARM
Static heating or natural convection

The DeliWARM system ensures gentle, controlled cooking by maintaining a uniform temperature that best preserves the structure, tenderness, juiciness, and flavour of food.




Functional features and product advantages

. Even heat distribution thanks to the heating element wrapped around the cooking chamber

. Precision electronic control for constant temperatures and consistently perfect results

. Ideal for slow cooking and long holding without compromising texture or taste

. Extremely low energy consumption thanks to low installed power and optimised thermal management

ADVANCED TECHNOLOGIES FOR FLAWLESS RESULTS

Delta-T

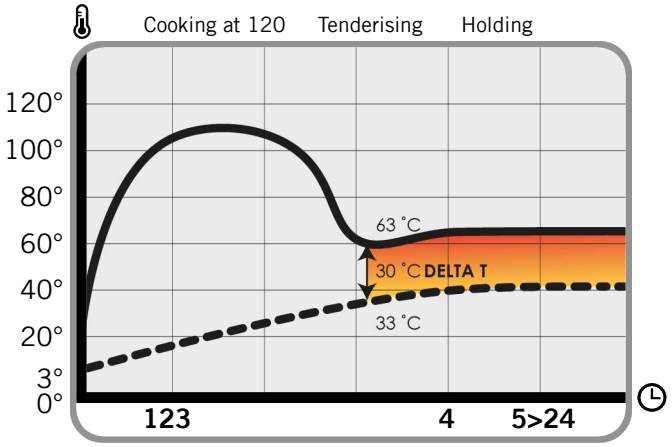
TAILORED PRECISION

For the most demanding professionals, some models include DELTA-T technology. This system allows precise control of the temperature difference between the cooking chamber and the core of the food, keeping it constant throughout the cooking and tenderising process.

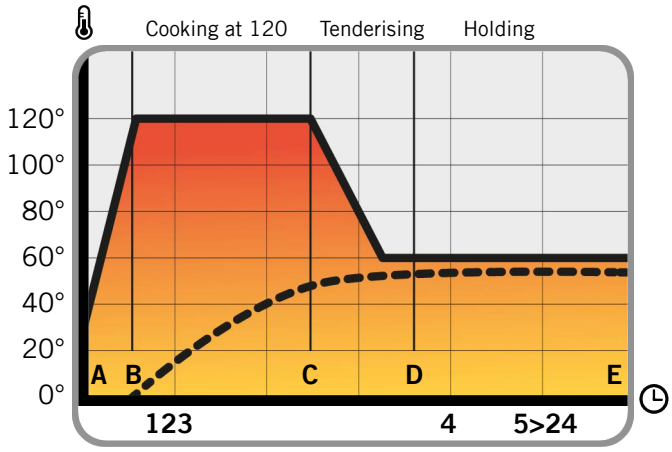
The smaller the Delta, the higher the final quality of the product.


OFF
ON

Delta-T
Precise control, minimal weight loss



The Chef sets the final core temperature without needing to consider meat weight, oven model, or cooking time.



A
Preheat the oven to 120

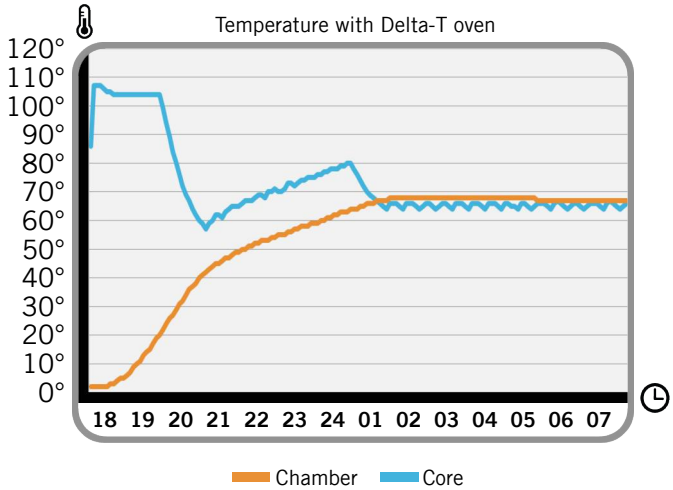
B
Place the meat in the oven

C
The holding temperature is automatically set to 60

D
Product ready to be served

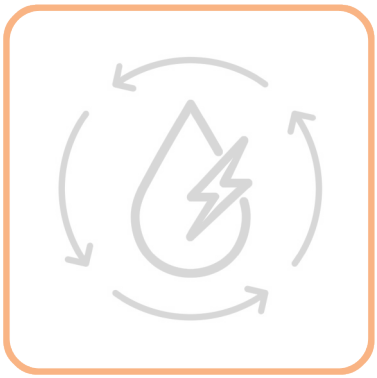
E
Maximum holding time

Delta-T can either increase or reduce the total cooking time.



Result:
Less weight loss and a more tender product thanks to a longer, gentler cooking process.
Yield improvement of up to 25%.

ECONOMIC ADVANTAGES OF LOW-TEMPERATURE COOK&HOLD COOKING

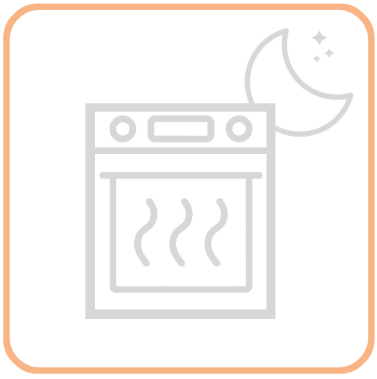


Energy and water savings

Reduced weight loss, higher profit

Lower installation costs thanks to plug&play setup: no hoods, no water connections

Significant savings on vacuum bags, which are not required

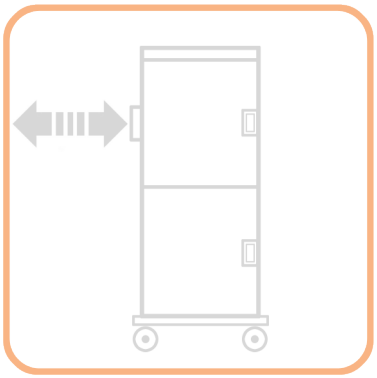


Labor optimisation through overnight cooking

3-year warranty, low maintenance impact

OPERATIONAL ADVANTAGES OF LOW-TEMPERATURE COOK&HOLD COOKING

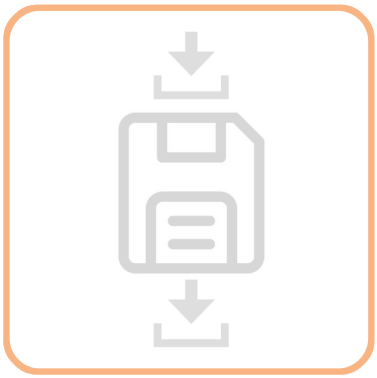
Improved organoleptic quality



Easy handling and transportability

Ergonomics and productivity

Full process traceability with HACCP control (CHC, CHS, FAB)



Process storage and standardization with transfer capability between machines (CHC, CHS, FAB)

Wide range of models for every type and scale of food service

TOMAHAWK

Up to 64 pieces of approx. 1 kg each per cycle

Up to 64 pieces of 1 kg each per cycle
Weight loss: 2.5%
Core temperature: 50°C
3 hours of cooking with chamber temperature at 65°C
Energy savings compared to traditional oven cooking: 50%

Small foodservice operations:
CSC031E – capacity: 6 pcs
CSC051E – capacity: 10 pcs
CSD011E – capacity: 2 pcs
CSD013E – capacity: 6 pcs

Catering, events, and banquets:
CHT082E – capacity: 32 pcs
CHC282E – capacity: 64 pcs
CHS052E – capacity: 20 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 16 pcs
CHT282E – capacity: 64 pcs
CSD313E – capacity: 12 pcs

ROAST BEEF

Up to 64 pieces of approx. 1.8 kg each per cycle

Weight loss: 17% after sealing in pot and cooking in Cook&Hold oven
3-phase cooking up to 50°C core temperature
Infinite holding time until morning
6 hours of cooking with Delta-T of 25°C
Energy savings compared to traditional oven cooking: 64%

Small foodservice operations:
CSC031E – capacity: 2 pcs
CSC051E – capacity: 3 pcs
CSD011E – capacity: 1 pc
CSD013E – capacity: 3 pcs

Catering, events, and banquets:
CHT082E – capacity: 8 pcs
CHC282E – capacity: 16 pcs
CHS052E – capacity: 6 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 16 pcs
CHT282E – capacity: 64 pcs
CSD313E – capacity: 12 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 64 pcs
CHT282E – capacity: 64 pcs

CHICKEN SUPREMES

Up to 448 pieces per cycle

Weight loss: 11%
Cooking at 85°C with core temperature of 75°C
Holding time: 2 hours
6 hours of cooking
Energy savings compared to traditional oven cooking: 67%

Small foodservice operations:
CSC031E – capacity: 42 pcs
CSC051E – capacity: 70 pcs
CSD011E – capacity: 14 pcs
CSD013E – capacity: 42 pcs

Catering, events, and banquets:
CHT082E – capacity: 224 pcs
CHC282E – capacity: 448 pcs
CHS052E – capacity: 280 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 112 pcs
CHT282E – capacity: 448 pcs
CSD313E – capacity: 42 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 448 pcs
CHT282E – capacity: 448 pcs

VEAL ROAST

Up to 128 pieces of 1 kg each per cycle

Weight loss: 5%
Cooking at 90°C with core temperature of 80°C
Holding time: 2 hours
8 hours of cooking
Energy savings compared to traditional oven cooking: 60%

Small foodservice operations:
CSC031E – capacity: 12 pcs
CSC051E – capacity: 20 pcs
CSD011E – capacity: 4 pcs
CSD013E – capacity: 12 pcs

Catering, events, and banquets:
CHT082E – capacity: 64 pcs
CHC282E – capacity: 128 pcs
CHS052E – capacity: 40 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 32 pcs
CHT282E – capacity: 128 pcs
CSD313E – capacity: 12 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 128 pcs
CHT282E – capacity: 128 pcs

BEER-BRAISED PORK SHANKS

Up to 160 pork shanks per cycle

Weight loss: 12%
Cooking at 82°C core temperature – 95°C chamber temperature
7 hours of cooking – Holding at 65°C until serving time
Energy savings compared to traditional oven cooking: 55%

Small foodservice operations:
CSC031E – capacity: 15 pcs
CSC051E – capacity: 25 pcs
CSD011E – capacity: 5 pcs
CSD013E – capacity: 15 pcs

Catering, events, and banquets:
CHT082E – capacity: 80 pcs
CHC282E – capacity: 160 pcs
CHS052E – capacity: 50 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 40 pcs
CHT282E – capacity: 160 pcs
CSD313E – capacity: 15 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 160 pcs
CHT282E – capacity: 160 pcs

VEAL OSSO BUCO

Up to 160 veal ossobuchi per cycle

Weight loss: 16%
Cooking at 81°C core temperature – 95°C chamber temperature
6 hours of cooking – Holding at 65°C until serving time
Energy savings compared to traditional oven cooking: 60%

Small foodservice operations:
CSC031E – capacity: 30 pcs
CSC051E – capacity: 50 pcs
CSD011E – capacity: 10 pcs
CSD013E – capacity: 30 pcs

Catering, events, and banquets:
CHT082E – capacity: 80 pcs
CHC282E – capacity: 160 pcs
CHS052E – capacity: 100 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 80 pcs
CHT282E – capacity: 160 pcs
CSD313E – capacity: 30 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 160 pcs
CHT282E – capacity: 160 pcs

PORCHETTA PORK LEG

Up to 20 pork legs per cycle

Weight loss: 33%
Cooking at 80°C core temperature – 95°C chamber temperature
8 hours of cooking – Holding at 65°C until serving time
Energy savings compared to traditional oven cooking: 51%

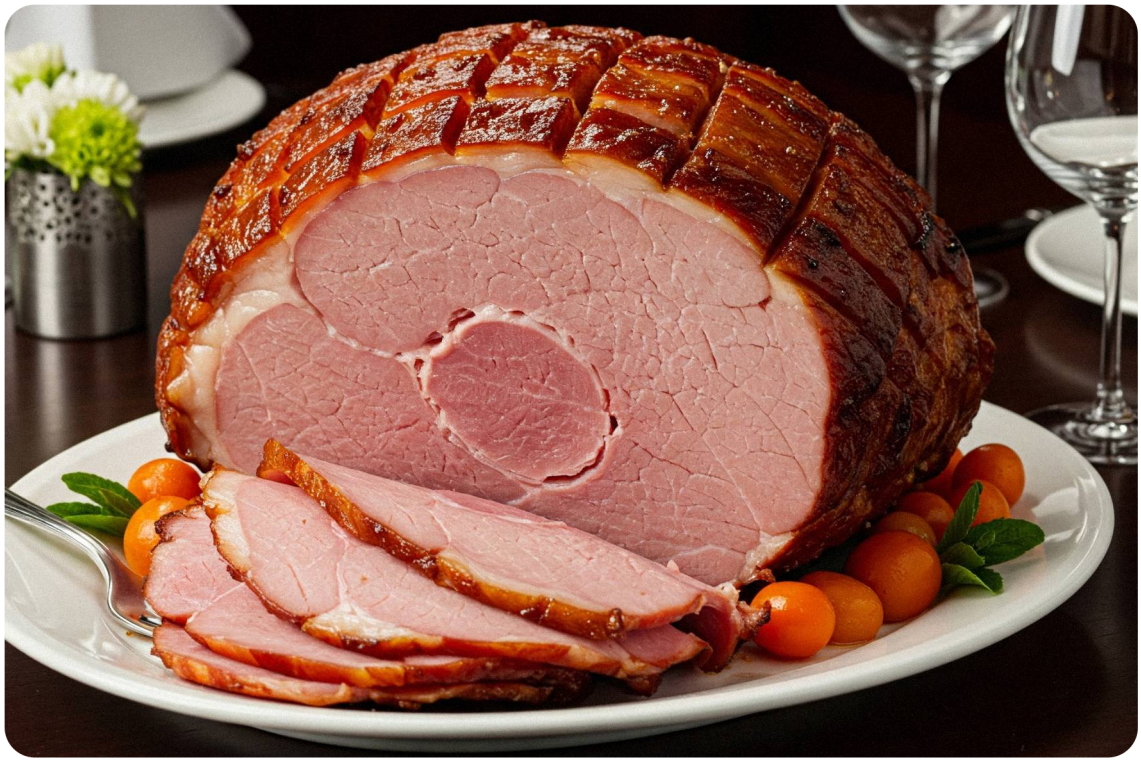
Small foodservice operations:
CSC031E – capacity: 1 pc
CSC051E – capacity: 2 pcs
CSD011E – capacity: 1 pc
CSD013E – capacity: 3 pcs

Catering, events, and banquets:
CHT082E – capacity: 10 pcs
CHC282E – capacity: 20 pcs
CHS052E – capacity: 10 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 5 pcs
CHT282E – capacity: 20 pcs
CSD313E – capacity: 3 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 20 pcs
CHT282E – capacity: 20 pcs

ROAST HAM



Up to 8 hams of 10 kg each per cycle

Weight loss: 6%
Cooking at 64°C core temperature – 100°C chamber temperature
12 hours of cooking – Holding at 68°C until serving time
Energy savings compared to traditional oven cooking: 49%

Small foodservice operations:
CSC051E – capacity: 1 pc
CSC052E – capacity: 1 pc

Catering, events, and banquets:
CHT082E – capacity: 4 pcs
CHC282E – capacity: 8 pcs
CHS052E – capacity: 2 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 2 pcs
CHT282E – capacity: 8 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 8 pcs
CHT282E – capacity: 8 pcs

TURKEY CROWN

Up to 8 turkey crown pieces of 6 kg each per cycle

Weight loss: 16%
Cooking at 64°C core temperature – 100°C chamber temperature
11 hours of cooking – Holding at 68°C until serving time
Energy savings compared to traditional oven cooking: 50%

Small foodservice operations:
CSC051E – capacity: 1 pc
CSC052E – capacity: 2 pcs

Catering, events, and banquets:
CHT082E – capacity: 4 pcs
CHC282E – capacity: 8 pcs
CHS052E – capacity: 2 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 2 pcs
CHT282E – capacity: 8 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 8 pcs
CHT282E – capacity: 8 pcs

BEEF STEW

Up to 115 kg of beef stew per cycle

Weight loss: 26%
Cooking at 64°C core temperature – 100°C chamber temperature
10 hours of cooking – Holding at 64°C until serving time
Energy savings compared to traditional oven cooking: 50%

Small foodservice operations:
CSC051E – capacity: 18 kg
CSC052E – capacity: 36 kg

Catering, events, and banquets:
CHT082E – capacity: 58 kg
CHC282E – capacity: 115 kg
CHS052E – capacity: 46 kg

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 29 kg
CHT282E – capacity: 115 kg

Central kitchens / large-scale catering:
CHC282E – capacity: 115 kg
CHT282E – capacity: 115 kg

BEEF BRISKET

Up to 8 pieces of beef brisket of 8 kg each per cycle

Weight loss: 27%
Cooking at 95°C core temperature – 110°C chamber temperature
12 hours of cooking – Holding at 65°C until serving time
Energy savings compared to traditional oven cooking: 50%

Small foodservice operations:
CSC051E – capacity: 1 pc
CSC052E – capacity: 2 pcs

Catering, events, and banquets:
CHT082E – capacity: 4 pcs
CHC282E – capacity: 8 pcs
CHS052E – capacity: 2 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 2 pcs
CHT282E – capacity: 8 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 8 pcs
CHT282E – capacity: 8 pcs

PULLED PORK

Up to 8 pieces of pork shoulder and/or neck of 5 kg each per cycle

Weight loss: 27%
Cooking at 90°C core temperature – 110°C chamber temperature
14 hours of cooking – Holding at 68°C until serving time
Energy savings compared to traditional oven cooking: 50%

Small foodservice operations:
CSC051E – capacity: 1 pc
CSC052E – capacity: 2 pcs

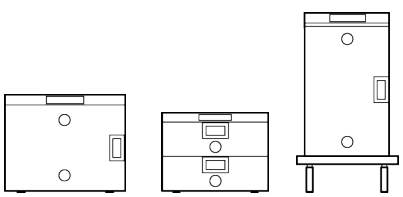
Catering, events, and banquets:
CHT082E – capacity: 4 pcs
CHC282E – capacity: 8 pcs
CHS052E – capacity: 2 pcs

Restaurant chains (pubs and steakhouses):
CHT081E – capacity: 2 pcs
CHT282E – capacity: 8 pcs

Central kitchens / large-scale catering:
CHC282E – capacity: 8 pcs
CHT282E – capacity: 8 pcs

À LA CARTE

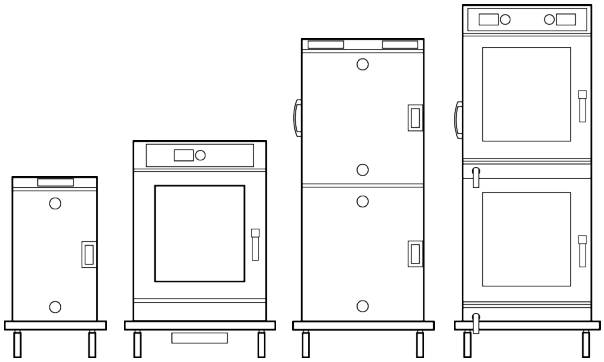
Low-temperature cooking, whether sous-vide or in an open tray, enhances the organoleptic qualities of food by intensifying flavours, improving texture, and gently working the fibres. This cooking method allows à la carte restaurants to offer refined dishes on their menus. Moreover, due to the reduced weight loss of the food, chefs or restaurant owners can serve more portions of higher quality, resulting in greater profit with lower energy consumption.



CSC052E CSD012E CHT081E

BANQUETING AND CATERING

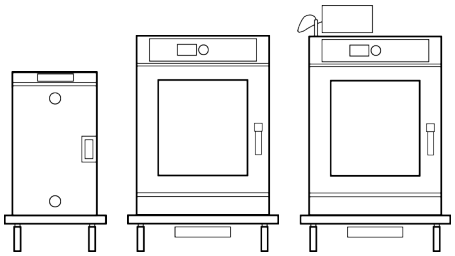
From 30 to 270 portions per cycle served simultaneously while maintaining the dishes' characteristics consistent from the first to the last plate is one of the greatest challenges for modern caterers. This is made possible by overnight cooking using Cook & Hold trolleys, which can be easily transported to event locations thanks to their standard wheels, handles, and bumpers.
These machines are plug & play single-phase, equipped with a cable and Schuko plug with a maximum power consumption of 3000W and 16 amperes. Caterers can leave the machines operating overnight at the event site and find perfectly cooked food the next day, held at serving temperature.
Top-quality catering-to-go with maximum profit.



CHT081E CHC082E CHT282E CHC282E

CHAINS AND FRANCHISING

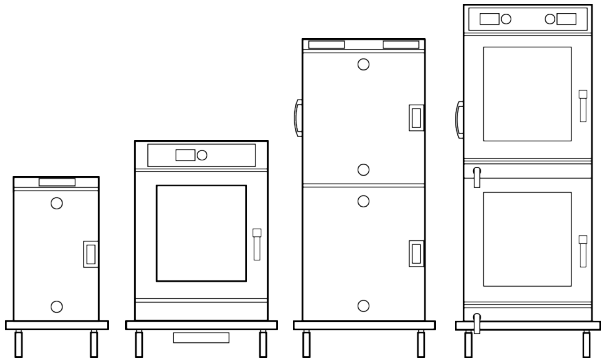
Standardisation, speed, and just-in-time: these are the three key principles that define Moduline's daily commitment to the world of franchised foodservice. Achieving this requires pre-production and consistent quality of cooked foods. Cook & Hold offers the ability to cook large quantities of single-portion meals, even without using vacuum sealing. Large cuts of meat ideal for preparing delicious sandwiches or dishes for themed restaurants such as steakhouses can be cooked overnight, with no handling required. Time and precisely controlled temperature do all the work.



CHT081E CHC082E CHS082E

RETAIL CHAINS AND SUPERMARKETS

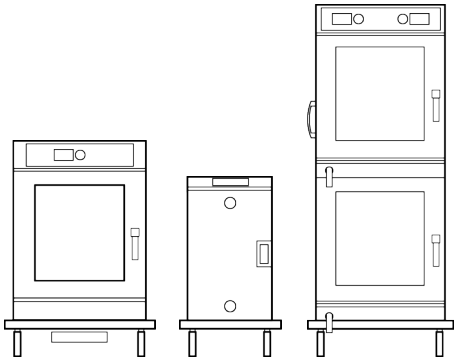
The market sets new trends every day. One such trend shows that supermarket customers, in addition to daily grocery shopping, are also looking for ready-to-eat meals available at the store's deli counter. Cook & Hold enables operators in the large-scale retail sector to cook large cuts of meat overnight, ready to be portioned and sold at the deli. Large roasts, braised meats, stews, poultry, game, vegetables, and more with a single unit, the supermarket deli can elevate its offerings for all those customers who, out of necessity or convenience, do not cook these dishes at home.



CSC052E CHT081E CHC082E CHC282E

MASS CATERING

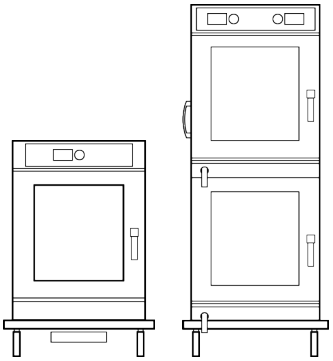
The constant growth of the global population, combined with increasing life expectancy, presents a daily challenge for mass catering operations, which must provide meals to schools, hospitals, retirement homes, and public cafeterias. In such large-scale supply conditions, minimising waste becomes a major and necessary challenge especially when working within tight government budgets. Low-temperature cooking is an excellent solution for preparing large quantities of meat, which typically lose a significant amount of liquid and therefore weight when cooked using traditional oven methods. Reducing weight loss during cooking allows for more portions to be served from the same volume of raw ingredients, offering a powerful tool for cost control. Add to this the ability to optimise staff shifts with overnight cooking, and reduce energy consumption. Cook & Hold delivers all of these advantages.



CHC082E CHT081E CHC282E

CRUISE SHIPS

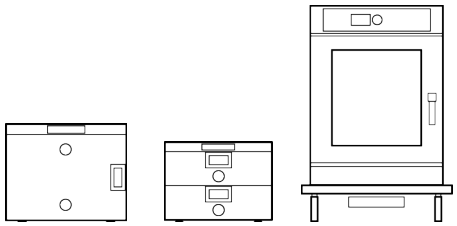
Onboard cruise ships hosting 3,000 to 4,000 passengers, Cook & Hold ovens are primarily used for cooking large quantities of meat, with loads of 50 to 100 kg per cycle and up to two cycles per day. Each ship typically installs around twenty units, taking advantage of low energy consumption to achieve greater production capacity than that offered by combi ovens.
The cooked product is then distributed to the various onboard restaurants according to the scheduled menus, supporting an efficient and flexible All Day Dining service. Beyond energy savings, one of the key advantages of this technology is reduced weight loss, which helps streamline purchasing and lower raw material storage costs.



CHC082E CHC282E

REVERSE SEARING

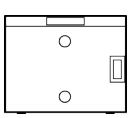
Cook & Hold ovens are the ideal solution for the reverse cooking/reverse searing technique, in combination with smokers, charcoal ovens, broilers, and barbecue grills. In the modern culinary landscape, restaurants specialising in grilled meats cooked on charcoal ovens are becoming increasingly popular worldwide. However, this trend has led to a significant increase in charcoal consumption and pollutant emissions. To address this need, it is essential to reduce cooking times. Cook & Hold allows for low-temperature cooking of meats before service, followed by quick chilling and vacuum storage at 3°C. This ensures that meats are always ready for finishing in the charcoal oven, guaranteeing a faster and more uniform service, while also reducing the risk of overcooking.



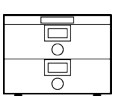
CSC052E CSD012E CHC082E

FOOD TRUCKS

In the world of street food and takeout, food trucks have gained popularity by bringing the culinary experience directly to the customer's doorstep. Cook & Hold ovens are a valuable ally for these restaurateurs, enabling low-temperature cooking even on the move, with reduced energy consumption and a design that fits perfectly into the limited space of food trucks. Thanks to the holding function, the operator always has a ready service line, allowing them to focus on assembling dishes and reducing wait times for customers in line.



CSC052E



CSD012E


moduline
HOLD
90
START
STOP

Electronic control with 8 keys

Models: CSC, CSD, CHT

The Deliwarm system maintains a constant temperature inside the cooking chamber, both during cooking and holding phases, thanks to gentle heat produced by heating without forced ventilation

Temperature range from +30°C to +120°C on models with 8-keys control board

Manual programming of cooking and holding parameters

Low applied power and precise temperature control ensure minimal electrical consumption

All CSC, CSD, and CHT models with the 8-keys control board feature manually adjustable vents for excess humidity, located on the door or drawer front. This allows the user to control the humidity level inside the cooking chamber, even during the holding phase

Models for built-in installation with remote controls are also available (CSD in ER version)

The keyboard lock system, activated by a key combination, provides the Chef with maximum data protection and prevents accidental interruption of the cooking program


moduline


Holding function at the end of cooking
Time control
Digital display
ON/OFF button
HOLD
120
START
STOP
Chamber temperature control
Core probe temperature control
Temperature and time increase/decrease buttons
Keyboard lock activation (PadLock) by pressing and holding the ON/OFF and START/STOP buttons simultaneously

CSCClosed

A **Electronic control**

Extremely intuitive and easy to use, even by less experienced staff

B **Manual vent**

Allows regulation of humidity level

C **Door handle**

Ergonomic and fully integrated, with magnetic closure

D **4 feet**

Equipped with suction cup feet for easy installation on the work surface


A
B
C
D
moduline
120

CSCOpen

A **Tray door guides**

Easily removable and washable

B **Core probe**

Ergonomic and very durable handle, suitable for frequent and intensive use

C **No fans**

Prevents product drying without the need to humidify the cooking chamber, thus saving water

D **Door gasket**

Made of easily replaceable silicone, resistant to high temperatures

E **Airtight chamber**

With rounded corners for easier and safer cleaning


A
B
C
D
E
moduline
HOLD
120
START
STOP

CHTClosed

A **Electronic control**

Extremely intuitive and easy to use, even for less skilled staff

B **Push handles**

Side handles to push and guide the trolley for full mobility

C **Manual vent**

Allows adjustment of the humidity level

D **Handle**

Ergonomic and fully integrated, with magnetic closure

E **Perimeter bumpers**

And 4 solid rubber anti-marking wheels, 2 of which are equipped with brakes


A
B
C
D
E

CHTOpen

A **Door gasket**

Made of silicone, easily replaceable and resistant to high temperatures

B **No fans**

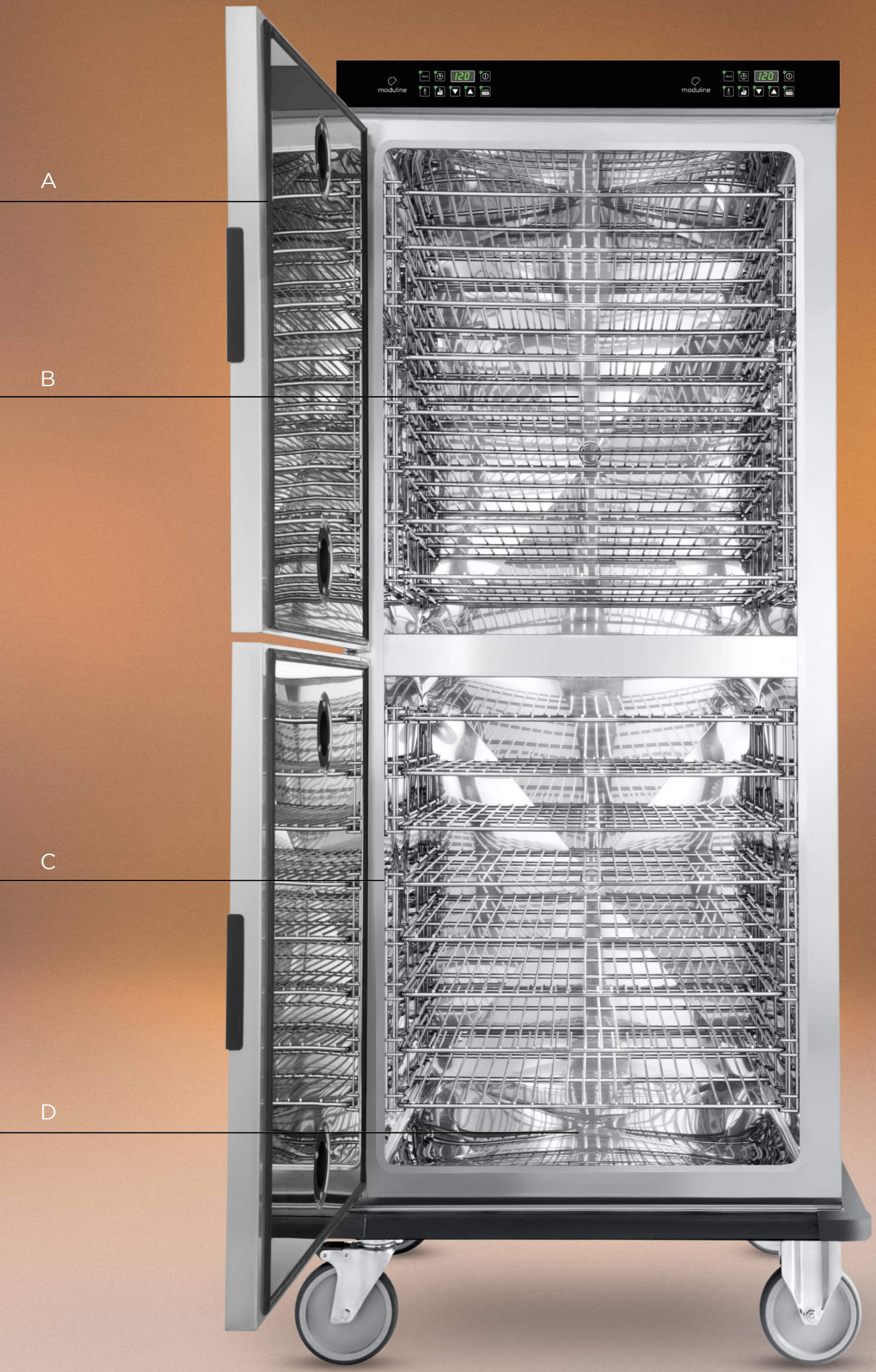
Prevents food from drying out. No additional humidity needed thanks to very gentle heat

C **Tray guides**

Easily removable and washable

D **Airtight chamber**

With rounded corners for easier and safer cleaning

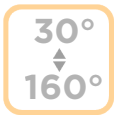

A
B
C
D
moduline
120
moduline
120


moduline
START
STOP
OFF
ON

Electronic Control E with Color Touch Display

Models CHC, CHS, FAB

The Deliwarm system maintains a constant temperature in the cooking chamber during both cooking and holding phases, thanks to the gentle heat without forced ventilation.



Temperature range from +30°C to +160°C

Manual programming of cooking and holding parameters

Self-diagnosis system to monitor the correct functioning of all electrical components

Automatic cooking programs divided into 6 product categories, the perfect starting point for your experience

Recipe book always customisable and easy to navigate

Cooking programs can be divided into 9 different phases, allowing high performance in food processing

USB port: software, recipe book, and HACCP data always at hand

Delta-T function: the ability to adjust the temperature difference between the oven chamber and the core of the product enhances meat tenderness and reduces weight loss

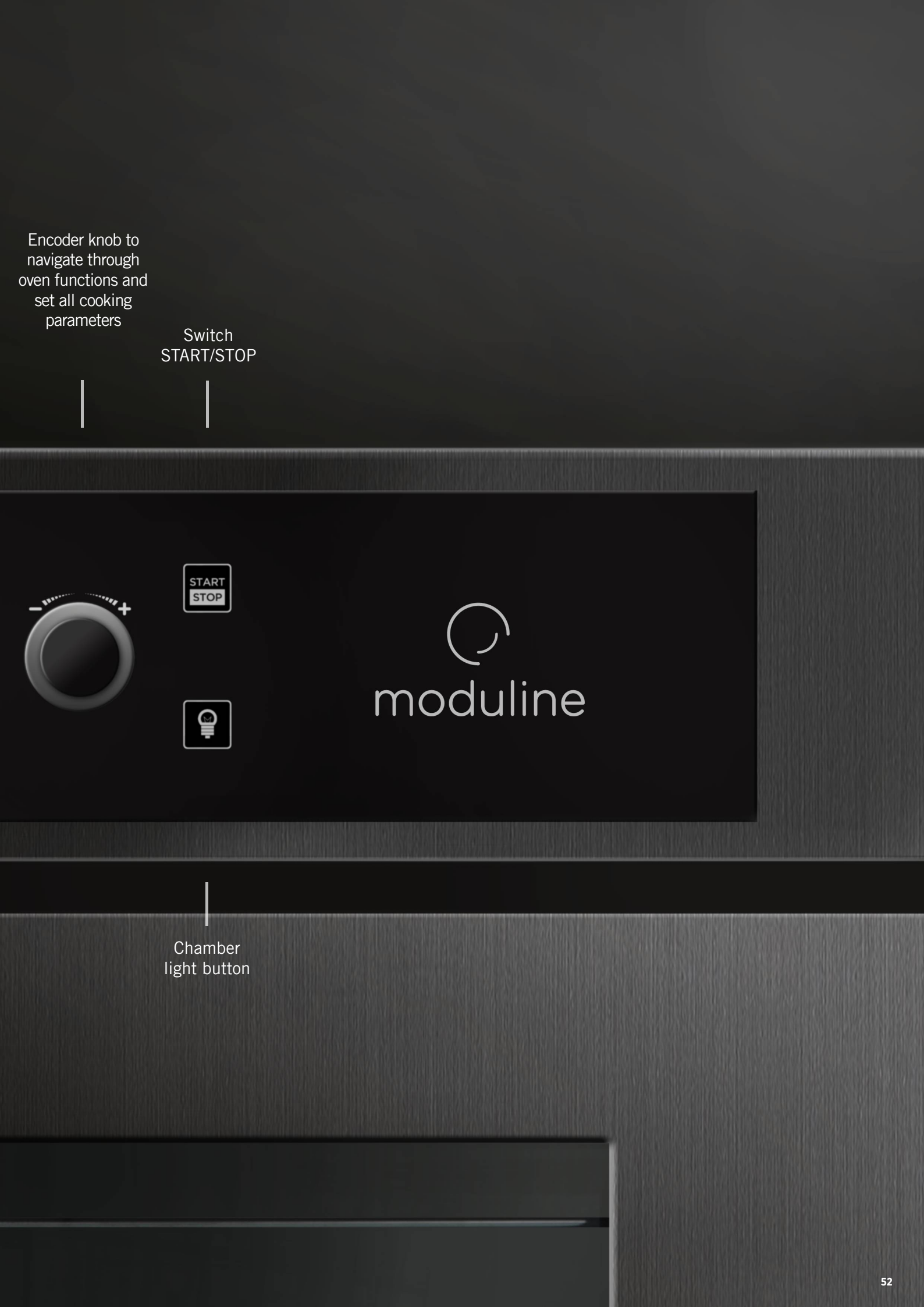
Low power usage and precise temperature control ensure minimal electrical consumption

Control Panel **VERSION CHC**

Main switch
ON/OFF

4.3" LCD touch-screen display:

- temperature control from +30°C to +160°C
- time control
- automatic cooking programs divided into 6 categories
- ability to manage up to 9 cooking phases per program
- favorite programs section
- cooking with core probe
- Delta-T cooking mode
- special functions: ProTime, PadLock, CoreCheck


Encoder knob to navigate through oven functions and set all cooking parameters
Switch START/STOP
START
STOP
moduline
Chamber light button

CHCClosed

A **Electronic control**

Extremely intuitive and easy to use, even by less experienced staff

B **Chamber insulation**

Highly insulating materials ensure minimal heat loss

C **Push handles**

Side handles for pushing and guiding the trolley, allowing full mobility

D **Multipoint core probe**

Positionable on the side of the machine

E **Standard glass door**

Allows kitchen staff to monitor the cooking process at any time

F **Perimeter bumpers**

And 4 solid rubber anti-marking wheels, 2 of which are equipped with brakes


A
B
C
D
E
F
moduline

CHCOpen

A **Deliwarm static heating**

Without forced ventilation

B **Low-emission double glass**

Reduces external overheating and heat loss

C **Tray door guides**

Easily removable and washable

D

Door gasket

Made of high-temperature resistant silicone and easily replaceable

E


A
B
C
D
E
moduline

SMOKERS

Smokers combined with low-temperature cooking

A range of low-temperature ovens that combines traditional hot or ambient smoking with gentle cooking.

By smoking food before cooking, chefs can add unique and personal flavour to already oustanding organoleptic qualities, using a wide variety of wood chips available on the market. Smokers can thus enhance the character and depth of any menu.

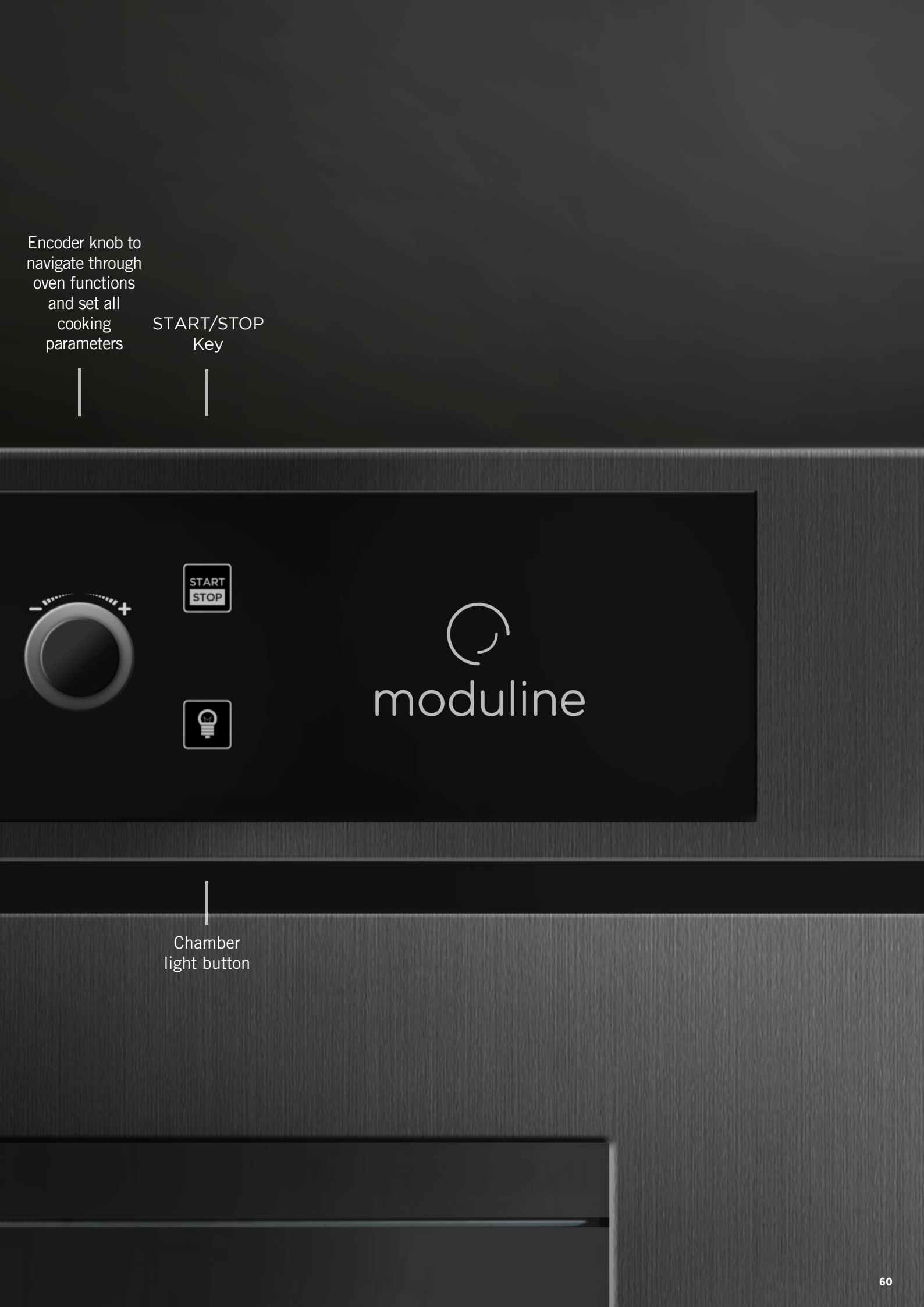
These are versatile and innovative solutions for creating original and creative recipes, based on a method that is as ancient as it is modern, practical, and efficient.

Control Panel **VERSION FAB-CHS**

ON/OFF
Main switch

LCD Display
4.3" touch-screen:

- temperature control from +30°C to +160°C
- temperature monitoring
- automatic cooking programs divided into 6 categories
- ability to manage up to 9 cooking phases per program
- favourites program section
- cooking with core probe
- Delta-T cooking mode
- smoking function with 3 levels, available between Delta-T and special functions


Encoder knob to navigate through oven functions and set all cooking parameters
START/STOP Key
START
STOP
moduline
Chamber light button

A

B

C

D

EXTRAS

A

Internal cooking chamber lighting

Thanks to this standard feature and the low-emission glass, the user can always monitor all stages of the cooking process

B

Condensate collection tray

Built into the door and connected to the oven's drainage system or to the rear drainage of the washing system

C

Cooking juices collection system

All cooking juices are collected at the bottom of the chamber and then easily drained through the oven's front drainage system. The stainless steel drain pipe (standard), which can be inserted from the front, allows recovery of cooking juices (only on CHC, CHS, FAB 052 and 082E models, not compatible with the optional Ecowash washing system)

D

Ecowash Washing System

Ecowash, optional on CHC, CHS, FAB 052 and 082E, automatically cleans the cooking chamber with 4 different programs.This option requires connection to the water supply and drainage for wastewater. It eliminates the front drainage of cooking juices, which must instead be collected in a pan placed on the oven's top level inside the cooking chamber

CSCseries

CSC031E	CSC051E	CSC052E
		
Tray Capacity 3 (GN 1/1)	**Tray Capacity** 5 (GN 1/1)	**Tray Capacity** 5 (GN 2/1) or 10 (GN 1/1)
Product Capacity 11 kg	**Product Capacity** 18 kg	**Product Capacity** 30 Kg
Guide Spacing 75 mm	**Guide Spacing** 75 mm	**Guide Spacing** 75 mm
Operating Temperature from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C
Electric Power 700 W	**Electric Power** 1000 W	**Electric Power** 1500 W
Power Supply AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz
Dimensions 450x660x415 h mm	**Dimensions** 450x660x565 h mm	**Dimensions** 660x765x565 h mm

CSDseries

CSD011E	CSD012E	CSD013E	CSD001E	CSD002E	CSD003E
					
Pan Capacity 1 (GN 1/1) h max 150	**Pan Capacity** 2 (GN 1/1) h max 150	**Pan Capacity** 3 (GN 1/1) h max 150	**Pan Capacity** 1 (GN 1/1) h max 150	**Pan Capacity** 2 (GN 1/1) h max 150	**Pan Capacity** 3 (GN 1/1) h max 150
Product Capacity 6 kg	**Product Capacity** 12 kg	**Product Capacity** 18 kg	**Product Capacity** 6 kg	**Product Capacity** 12 kg	**Product Capacity** 18 kg
Operating Temperature from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C
Electric Power 700 W	**Electric Power** 1000 W	**Electric Power** 1000 W	**Electric Power** 700 W	**Electric Power** 1000 W	**Electric Power** 1000 W
Power Supply AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz
Dimensions 660x595x310 h mm	**Dimensions** 660x595x520 h mm	**Dimensions** 660x595x730 h mm	**Dimensions** 450x660x310 h mm	**Dimensions** 450x660x520 h mm	**Dimensions** 450x660x730 h mm

CSDseries

CSD011ER	CSD012ER	CSD001ER	CSD002ER	CSD212E	CSD313E
					
Pan Capacity 1 (GN 1/1) h max 150	**Tray Capacity** 2 (GN 1/1) h max 150	**Tray Capacity** 1 (GN 1/1) h max 150	**Tray Capacity** 2 (GN 1/1) h max 150	**Pan Capacity** 2 (GN 1/1) h max 150	**Pan Capacity** 3 (GN 1/1) h max 150
Product Capacity 6 kg	**Product Capacity** 12 kg	**Product Capacity** 6 kg	**Product Capacity** 12 kg	**Product Capacity** 12 kg	**Product Capacity** 18 kg
Operating Temperature from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C	**Operating Temperature** from +30°C to +120°C
Electric Power 700 W	**Electric Power** 1000 W	**Electric Power** 700 W	**Electric Power** 1000 W	**Electric Power** 1400 W	**Electric Power** 2100 W
Power Supply AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz
Dimensions 660x582x223 h mm	**Dimensions** 660x582x433 h mm	**Dimensions** 450x647x223 h mm	**Dimensions** 450x647x433 h mm	**Dimensions** 702x681x635 h mm	**Dimensions** 702x681x863 h mm

CHTseries

CHT081E	CHT082E	CHT281E	CHT282E
			
Tray Capacity 8 (GN 1/1)	**Tray Capacity** 8 (GN 2/1) or 16 (GN1/1)	**Tray Capacity** 8+8 (GN 1/1)	**Tray Capacity** 8+8 (GN 2/1) or 16+16 (GN 1/1)
Product Capacity 29 kg	**Product Capacity** 58 kg	**Product Capacity** 58 kg	**Product Capacity** 115 kg
Guide Spacing 75 mm	**Guide Spacing** 75 mm	**Guide Spacing** 75 mm	**Guide Spacing** 75 mm
Electric Power 1000 W	**Electric Power** 1500 W	**Electric Power** 2000 W	**Electric Power** 3000 W
Power Supply AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz
Dimensions 550x730x1035 h mm	**Dimensions** 755x850x1035 h mm	**Dimensions** 550x730x1760 h mm	**Dimensions** 760x845x1760 h mm

CHCseries

CHC052E	CHC082E	CHC282E
		
Tray Capacity 5 (GN 2/1) or 10 (GN 1/1)	**Tray Capacity** 8 (GN 2/1) or 16 (GN 1/1)	**Tray Capacity** 7+7 (GN 2/1) or 14+14 (GN 1/1)
Product Capacity 46 kg	**Product Capacity** 55 kg	**Product Capacity** 55 + 55 kg
Guide Spacing 75 mm	**Guide Spacing** 75 mm	**Guide Spacing** 75 mm
Operating Temperature from +30°C to +160°C	**Operating Temperature** from +30°C to +160°C	**Operating Temperature** from +30°C to +160°C
Electric Power 3000 W	**Electric Power** 2800 W	**Electric Power** 2800 + 2800 W
Power Supply AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz	**Power Supply** AC 220-240V 50/60 Hz
Dimensions 805x890x970 h mm	**Dimensions** 805x890x1195 h mm	**Dimensions** 810x890x1995 h mm

CHSseries

CHS052E

Tray Capacity
5 (GN 2/1) or 10 (GN 1/1)

Product Capacity
46 kg

Guide Spacing
75 mm

Operating Temperature
from +30°C to +160°C

Electric Power
3150 W

Power Supply
AC 220-240V 50/60 Hz

Dimensions
805x890x1198 h mm

CHS082E

Tray Capacity
8 (GN 2/1) or 16 (GN 1/1)

Product Capacity
55 kg

Guide Spacing
75 mm

Operating Temperature
from +30°C to +160°C

Electric Power
2950 W

Power Supply
AC 220-240V 50/60 Hz

Dimensions
805x890x1423 h mm

FABseries

FAB052E

Tray Capacity
5 (GN 2/1) or 10 (GN 1/1)

Product Capacity
46 kg

Guide Spacing
75 mm

Operating Temperature
from +30°C to +160°C

Electric Power
3150 W

Power Supply
AC 220-240V 50/60 Hz

Dimensions
725x810x1011 h mm

FAB082E

Tray Capacity
8 (GN 2/1) or 16 (GN 1/1)

Product Capacity
55 kg

Guide Spacing
75 mm

Operating Temperature
from +30°C to +160°C

Electric Power
2950 W

Power Supply
AC 220-240V 50/60 Hz

Dimensions
725x810x1236 h mm

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