

# Статические печи СНС

## Технические характеристики

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# COOK&HOLD CHC052E

Static low temperature  
oven

## CONSTRUCTION FEATURES

- Tightness chamber 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 125mm diameter castors, two of which with brake
- All-around rubber bumpers
- Tightness cavity with radiused corners, built-in drip tray and drainage system

## FUNCTIONAL FEATURES

- Electronic control panel of temperature, time, core probe and  $\Delta t$  with LCD touch-screen
- Operating temperature 30°C - 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Internal drain for easy cleaning
- Condensation drain tray
- Delayed start timer


## STANDARD SUPPLY


- Multipoint core probe with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Glazed door plus lighting
- Removable GN 2/1 and GN 1/1 tray racks
- USB port saving device HACCP

## OPTIONS & ACCESSORIES

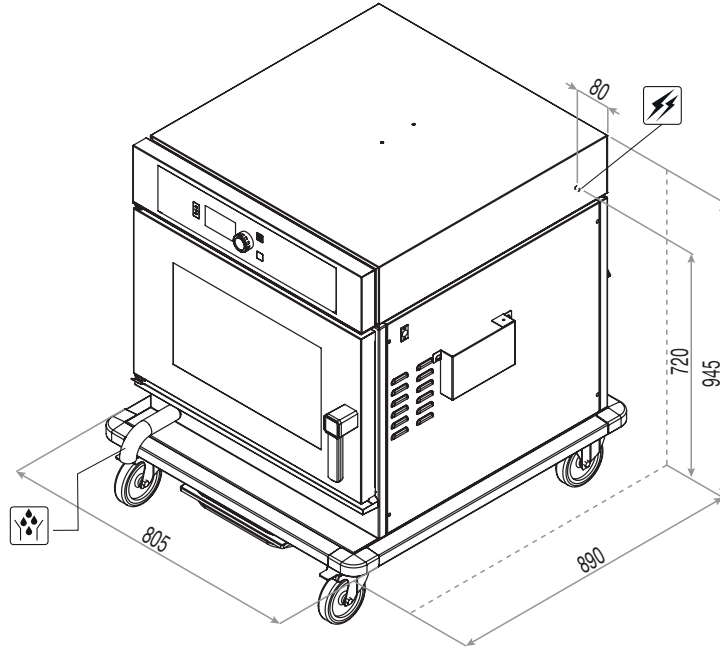
- |   |  |
|---|--|
| <input type="checkbox"/> EcoWash self-cleaning system | <input type="checkbox"/> Trays                   |
| <input type="checkbox"/> Opposite side opening        | <input type="checkbox"/> Water filter system     |
| <input type="checkbox"/> Grids                        | <input type="checkbox"/> Detergent/Rinsing agent |

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

Chamber drain 

**Important** - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



Overall dimensions  
(W x D x H) - mm

805 x 890 x 945h

Power supply

AC 220-240V 50/60Hz

Total input  
[Kw]

3 (230V)  
3,15 (230V) With Ecowash self-cleaning system

Amps.  
[A]

13,1 (230V)  
13,7 (230V) With Ecowash self-cleaning system

Working  
temperature [°C]

30 ÷ 160

Containers capacity  
- distance [mm]

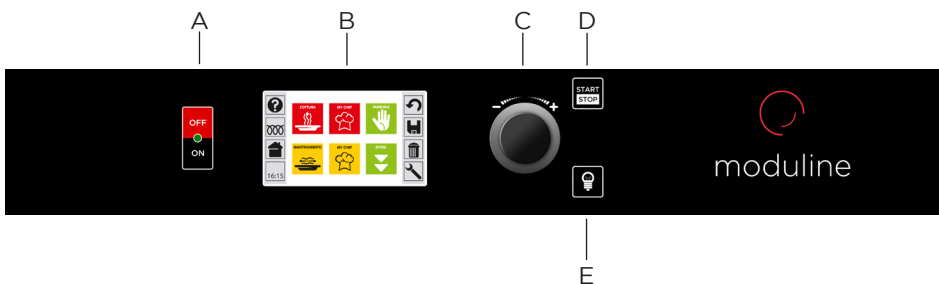
5 GN 2/1 - (75)  
10 GN 1/1 - (75)

Product max  
capacity [Kg]

46

Net weight  
[Kg]

80



- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button
- E Chamber light button



# COOK&HOLD CHC082E

Static low temperature oven

## CONSTRUCTION FEATURES

- Tightness chamber 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 125mm diameter castors, two of which with brake
- All-around rubber bumpers
- Tightness cavity with radiused corners, built-in drip tray and drainage system

## FUNCTIONAL FEATURES

- Electronic control panel of temperature, time, core probe and  $\Delta t$  with LCD touch-screen
- Operating temperature 30°C - 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Internal drain for easy cleaning
- Condensation drain tray
- Delayed start timer


## STANDARD SUPPLY


- Multipoint core probe with the possibility to register 30 different temperatures and save them in the HACCP report (available only with USB port device)
- Glazed door plus lighting
- Removable GN 2/1 and GN 1/1 tray racks
- USB port saving device HACCP

## OPTIONS & ACCESSORIES

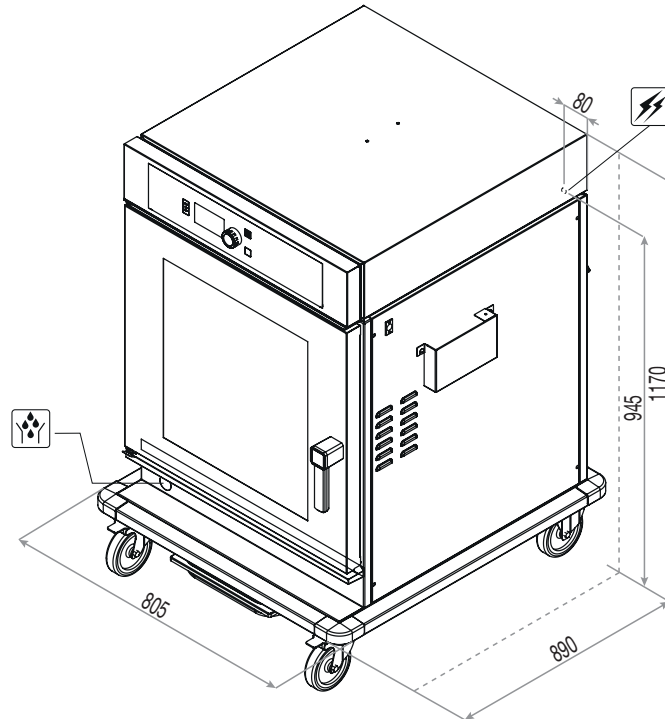
- |   |  |
|---|--|
| <input type="checkbox"/> EcoWash self-cleaning system | <input type="checkbox"/> Trays                   |
| <input type="checkbox"/> Opposite side opening        | <input type="checkbox"/> Water filter system     |
| <input type="checkbox"/> Grids                        | <input type="checkbox"/> Detergent/Rinsing agent |

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

Chamber drain 

**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories or  
options.



**Overall dimensions**  
(W x D x H) - mm

805 x 890 x 1170h

**Power supply**

AC 220-240V 50/60Hz

**Total input**  
[Kw]

2,8 (230V)  
2,95 (230V) With Ecowash self-cleaning system

**Amps.**  
[A]

12,2 (230V)  
12,9 (230V) With Ecowash self-cleaning system

**Working**  
**temperature** [°C]

30 ÷ 160

**Containers capacity**  
- distance [mm]

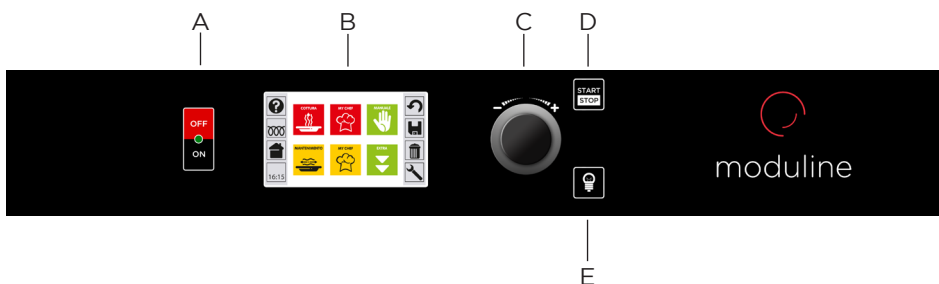
8 GN 2/1 - (75)  
16 GN 1/1 - (75)

**Product max**  
**capacity** [Kg]

55

**Net weight**  
[Kg]

100



- A ON/OFF switch
- B Display Touch Screen
- C Setting knob  
and select "ENTER"
- D "START/STOP" button
- E Chamber light button



## COOK&HOLD CHC282E

Static low temperature  
oven

### 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 which with brake
- All-around rubber bumpers
- Tightness cavity with radiused corners, built-in drip tray and drainage system

### FUNCTIONAL FEATURES

- Electronic control panel of temperature, time, core probe and  $\Delta t$  with LCD touch-screen
- Operating temperature 30°C ÷ 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Internal drain for easy cleaning
- Condensation drain tray
- Delayed start timer


### STANDARD SUPPLY


- Multipoint 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
- USB port saving device HACCP

### OPTIONS & ACCESSORIES

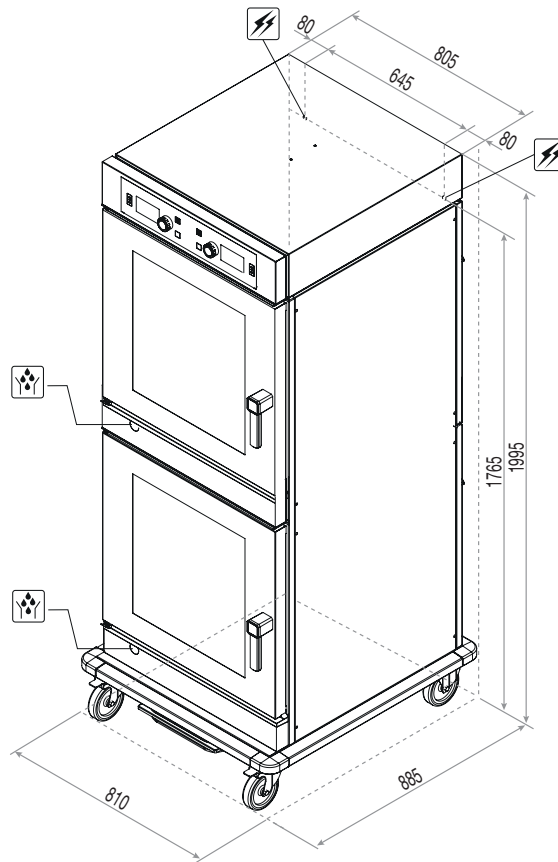
- Opposite side opening
- Grids
- Trays

## TECHNICAL INSTALLATION DIAGRAM

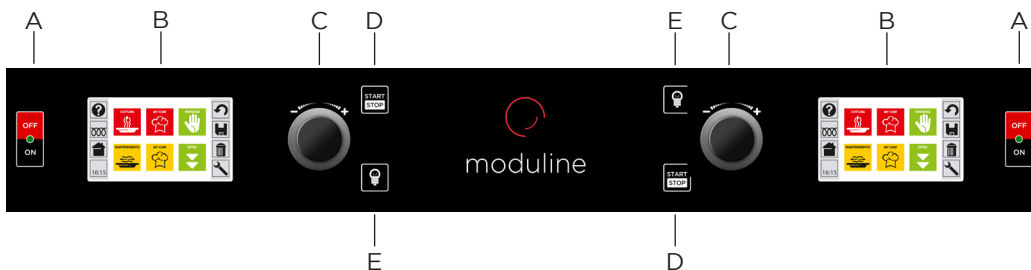
Electricity supply  
cable inlet 

Chamber drain 

**Important** - Drawing and dimensions refer to the standard version. They may change with the addition of accessories or options.



<b>Overall dimensions</b> (W x D x H) - mm	810 x 885 x 1995h
<b>Power supply</b>	AC 230V 50/60 Hz
<b>Total input</b> [Kw]	2,8 + 2,8 (230V)
<b>Amps.</b> [A]	12,2 + 12,2 (230V)
<b>Working temperature</b> [°C]	30 ÷ 160
<b>Containers capacity</b> - distance [mm]	8 + 8 x GN 2/1 - (75) 16 + 16 x GN 1/1 - (75)
<b>Product max capacity</b> [Kg]	55 + 55
<b>Net weight</b> [Kg]	164



- A ON/OFF switch
- B Display Touch Screen
- C Setting knob and select "ENTER"
- D "START/STOP" button
- E Chamber light button

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