

# Статические печи CSC

## Технические характеристики

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## COOK&HOLD CSC031E

Static low temperature oven

### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door seal, made up of food-grade and high-heat resistant silicone
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handle with magnetic closure
- Opposite side opening

### FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C ÷ 120°C
- Humidity vents
- End-of-cycle buzzer
- Designed for stacking
- Suction feet
- Chamber with safety thermostat
- Manual keyboard lock


### STANDARD SUPPLY


- Internal core probe
- Removable GN1/1 tray racks

### OPTIONS & ACCESSORIES

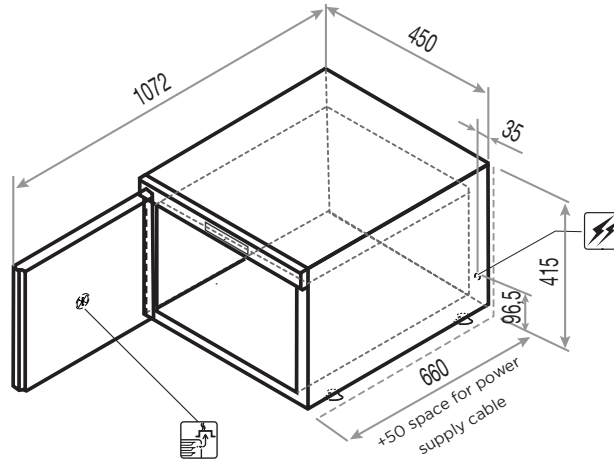
- Frame with wheels
- Frame on feet
- Grids
- Trays
- Handles to carry by hand
- Black colour

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

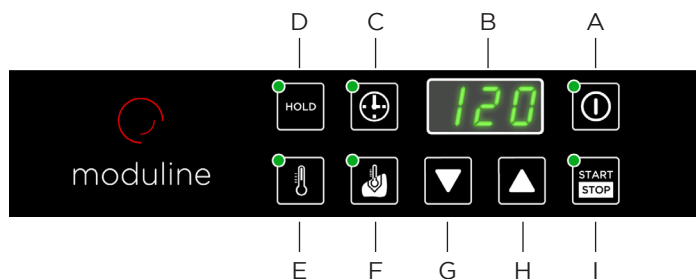
Adjustable vent  
for release of  
excess humidity 

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



<b>Overall dimensions (W x D x H) - mm</b>	450 x 660 x 415h
<b>Power supply</b>	AC 220-240V 50/60Hz
<b>Total input [kW]</b>	0,7 (230V)
<b>Amps. [A]</b>	3,1 (230V)
<b>Working temperature [°C]</b>	30 ÷ 120

<b>Trays capacity - distance [mm]</b>	3 GN 1/1 - (75)
<b>Containers max height [mm]</b>	3 x 65 (h) 1 x 200 (h) 1 x 150 (h) + 1 x 65 (h)
<b>Product max capacity [Kg]</b>	11
<b>Net weight [Kg]</b>	22



- A ON/OFF switch
- B Display
- C Time selection key
- D Keeping warm key
- E Temperature selection key
- F Core probe on/off key
- G Temperature decrease key
- H Temperature increase key
- I START/STOP key



# COOK&HOLD CSC051E

Static low temperature  
oven

## CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door seal, made up of food-grade and high-heat resistant silicone
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handle with magnetic closure
- Opposite side opening

## FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C ÷ 120°C
- Humidity vents
- End-of-cycle buzzer
- Designed for stacking
- Suction feet
- Chamber with safety thermostat
- Manual keyboard lock


## STANDARD SUPPLY


- Internal core probe
- Removable GN1/1 tray racks

## OPTIONS & ACCESSORIES

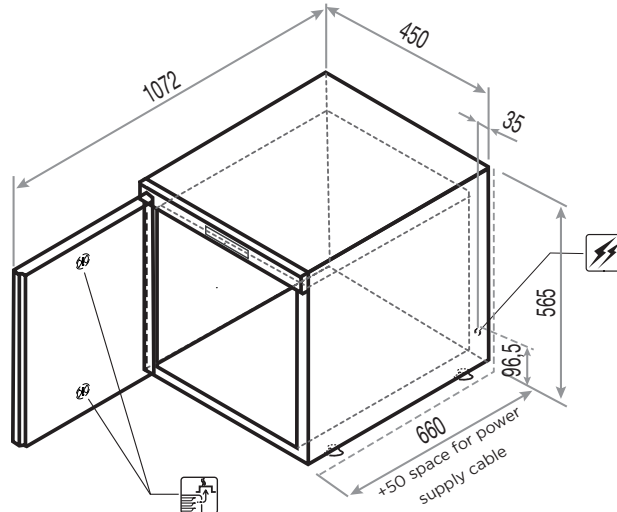
- Frame with wheels
- Frame on feet
- Grids
- Trays
- Handles to carry by hand
- Black colour

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

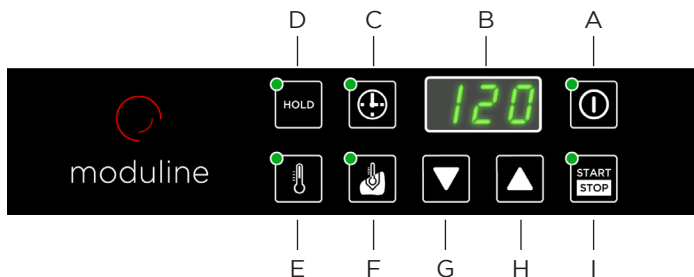
Adjustable vent  
for release of  
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<b>Overall dimensions (W x D x H) - mm</b>	450 x 660 x 565h
<b>Power supply</b>	AC 220-240V 50/60Hz
<b>Total input [kW]</b>	1 (230V)
<b>Amps. [A]</b>	4,4 (230V)
<b>Working temperature [°C]</b>	30 ÷ 120

<b>Trays capacity - distance [mm]</b>	5 GN 1/1 - (75)
<b>Containers max height [mm]</b>	5 x 65 (h) 2 x 150 (h) 1 x 200 (h) + 1 x 150 (h)
<b>Product max capacity [Kg]</b>	18
<b>Net weight [Kg]</b>	27



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- H Temperature increase key
- I START/STOP key



## COOK & HOLD CSC052E

Static low temperature  
oven

### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door seal, made up of food-grade and high-heat resistant silicone
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handle with magnetic closure
- Opposite side opening

### FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C ÷ 120°C
- Humidity vents
- End-of-cycle buzzer
- Designed for stacking
- Suction feet
- Chamber with safety thermostat
- Manual keyboard lock


### STANDARD SUPPLY


- Internal core probe
- Removable GN2/1 tray racks

### OPTIONS & ACCESSORIES

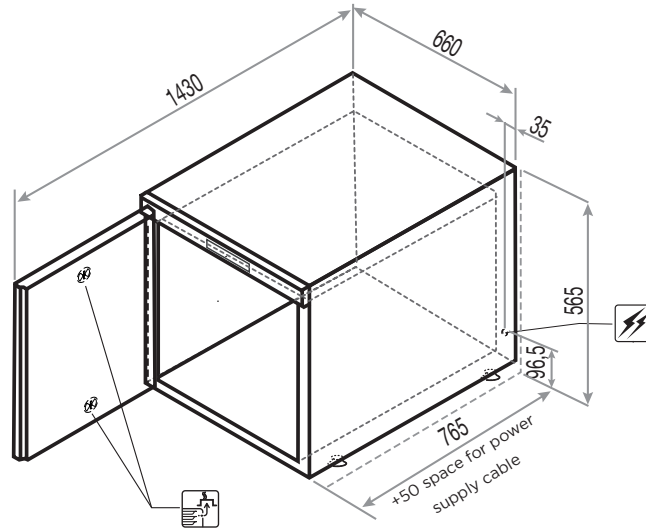
- Frame with wheels
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- Grids
- Trays
- Handles to carry by hand
- Black colour

## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

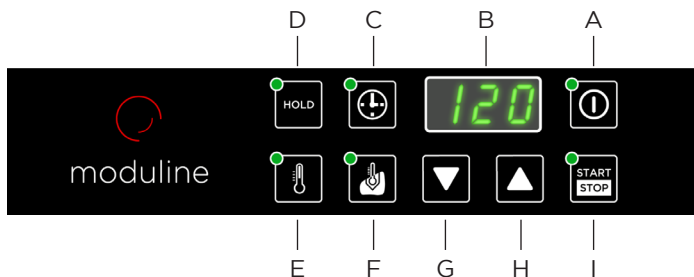
Adjustable vent  
for release of  
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<b>Overall dimensions</b> (W x D x H) - mm	660 x 765 x 565h
<b>Power supply</b>	AC 220-240V 50/60Hz
<b>Total input</b> [kW]	1,5 (230V)
<b>Amps.</b> [A]	6,6 (230V)
<b>Working temperature [°C]</b>	30 ÷ 120

<b>Trays capacity - distance [mm]</b>	5 GN 2/1 - (75) 10 GN 1/1 - (75)
<b>Containers max height GN 2/1 [mm]</b>	5 x 65 (h) 2 x 150 (h)
<b>Containers max height GN 1/1 [mm]</b>	10 x 65 (h) 4 x 150 (h)
<b>Product max capacity [Kg]</b>	30
<b>Net weight [Kg]</b>	37



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