

# Вентилируемое оборудование для горячего хранения ННГГ, ННГТ

## Технические характеристики

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Россия +7(495)268-04-70

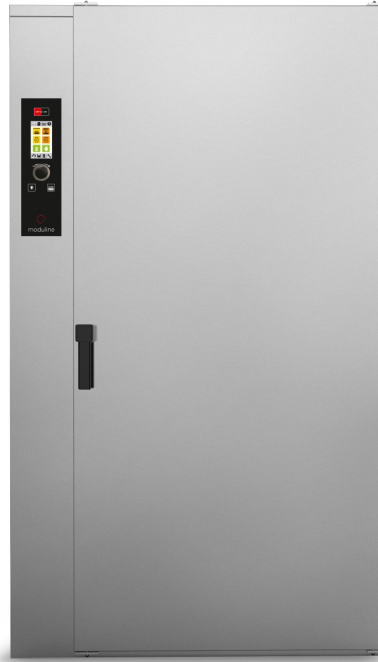
Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: [meo@nt-rt.ru](mailto:meo@nt-rt.ru) || сайт: <https://module.nt-rt.ru/>



# HOLD HHFF20E

Warm holding cabinet

## CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

## FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer


## STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


## OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Needle core probe, thin
- Speedgrade fan speed reduction system
- External hand shower
- One Touch software
- Grids
- Trays

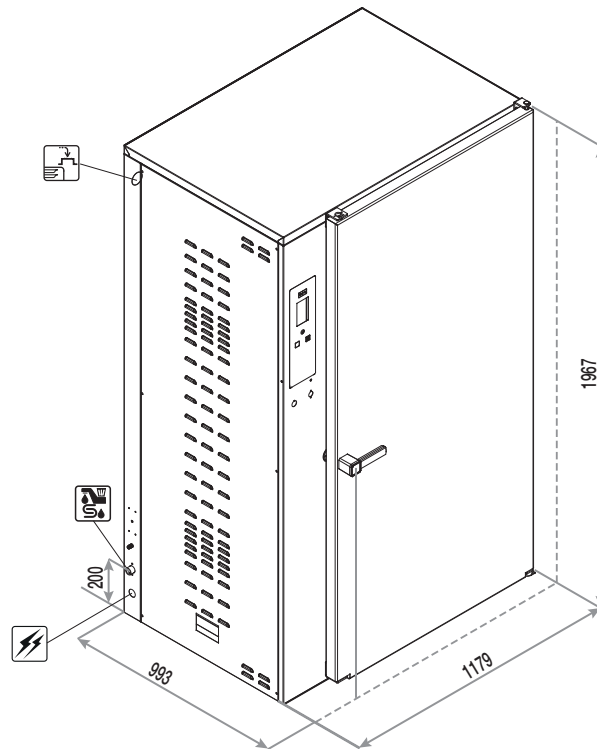
## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

Softened  
water inlet 

Adjustable vent  
for excess  
humidity 

**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 1179 x 993 x 1967h

**Oven interior**  
(W x D x H) - mm 780 x 695 x 1860h

**Trays capacity** 20 x GN 1/1 h65

**Plates capacity**  
Plates Ø 230-310 84

**Power supply** 380-415V 3N 50/60Hz

**Total input**  
[kW] 6,3 (400V)

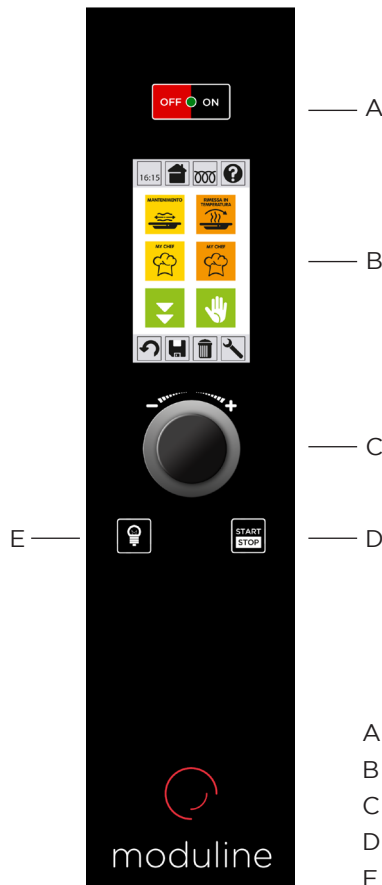
**Amps.**  
[A] 9,2 (400V)

**Water pressure**  
[kPa] 150 ÷ 500

**Working**  
**temperature** [°C] 30 ÷ 120

**Product max**  
**capacity** [Kg] 72

**Net weight**  
[Kg] 204



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



# HOLD HHFF22E

Warm holding cabinet

## CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

## FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer


## STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


## OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Needle core probe, thin
- Speedgrade fan speed reduction system
- External hand shower
- Flashing buzzer
- One Touch software
- Grids
- Trays

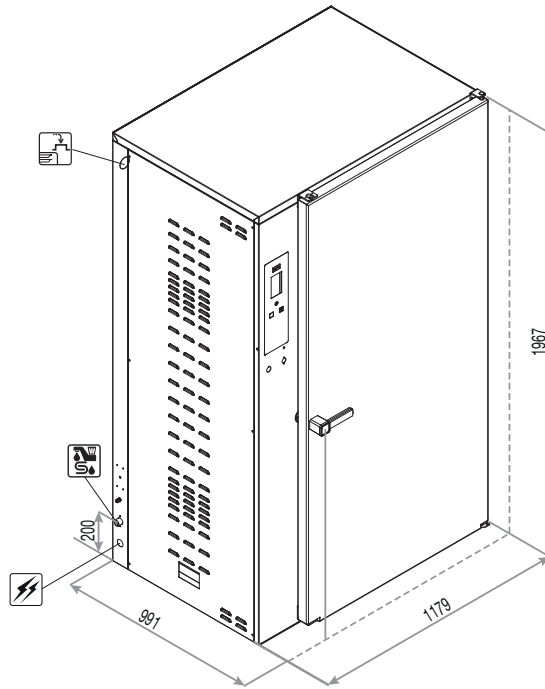
## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

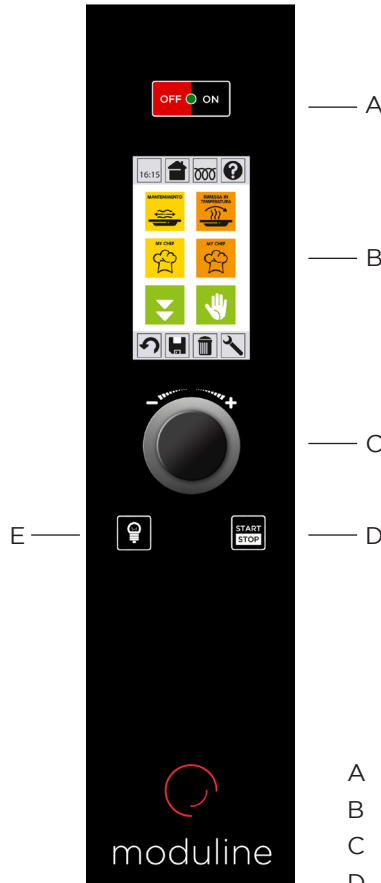
Softened  
water inlet 

Adjustable vent  
for excess  
humidity 

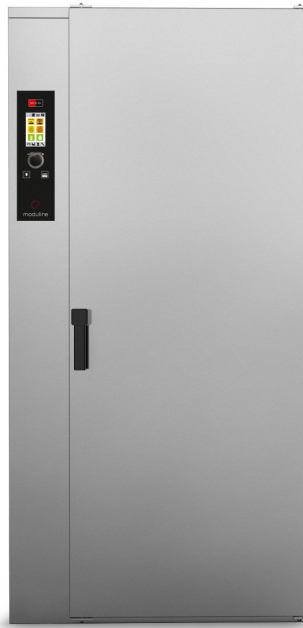
**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories  
or options.



<b>Overall dimensions</b> (W x D x H) - mm	1179 x 991 x 1967h
<b>Oven interior</b> (W x D x H) - mm	780 x 705 x 1860h
<b>Trays capacity</b>	20 x GN 1/1 h65
<b>Plates capacity</b> Plates Ø 230-310	84
<b>Power supply</b>	380-415V 3N 50/60Hz
<b>Total input</b> [kW]	6,3 (400V)
<b>Amps.</b> [A]	9,2 (400V)
<b>Water pressure</b> [kPa]	150 ÷ 500
<b>Working temperature</b> [°C]	30 ÷ 120
<b>Product max capacity</b> [Kg]	72
<b>Net weight</b> [Kg]	250



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



# HOLD HHFT20E

Warm holding cabinet

## CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

## FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Transversal chamber
- Chamber with safety thermostat
- Delayed start timer


## STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


## OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Needle core probe, thin
- Speedgrade fan speed reduction system
- External hand shower
- Grids
- Trays

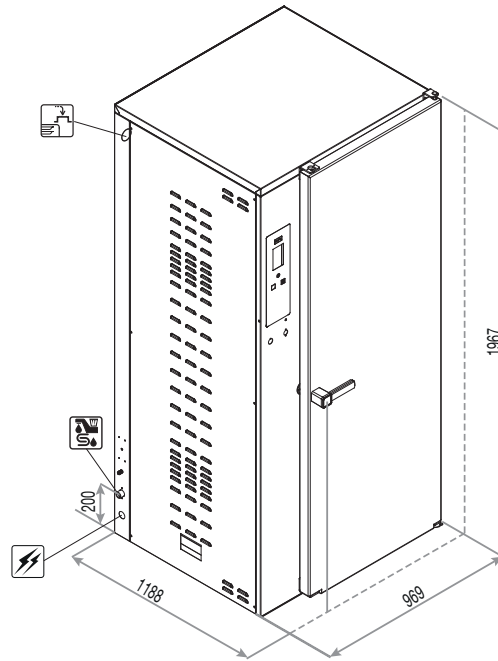
## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

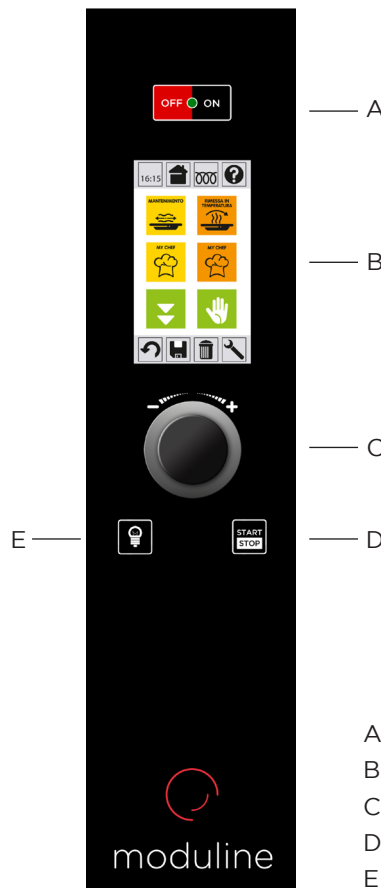
Softened  
water inlet 

Adjustable vent  
for excess  
humidity 

**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	969 x 1188 x 1967h
<b>Oven interior</b> (W x D x H) - mm	570 x 860 x 1860h
<b>Trays capacity</b>	20 x GN 1/1 h65
<b>Plates capacity</b> Plates Ø 230-310	62
<b>Power supply</b>	380-415V 3N 50/60Hz
<b>Total input</b> [kW]	6,3 (400V)
<b>Amps.</b> [A]	9,2 (400V)
<b>Water pressure</b> [kPa]	150 ÷ 500
<b>Working temperature</b> [°C]	30 ÷ 120
<b>Product max capacity</b> [Kg]	72
<b>Net weight</b> [Kg]	202



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



# HOLD HHFT20E

Warm holding cabinet

## CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

## FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Transversal chamber
- Chamber with safety thermostat
- Delayed start timer


## STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


## OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Needle core probe, thin
- Speedgrade fan speed reduction system
- External hand shower
- Grids
- Trays

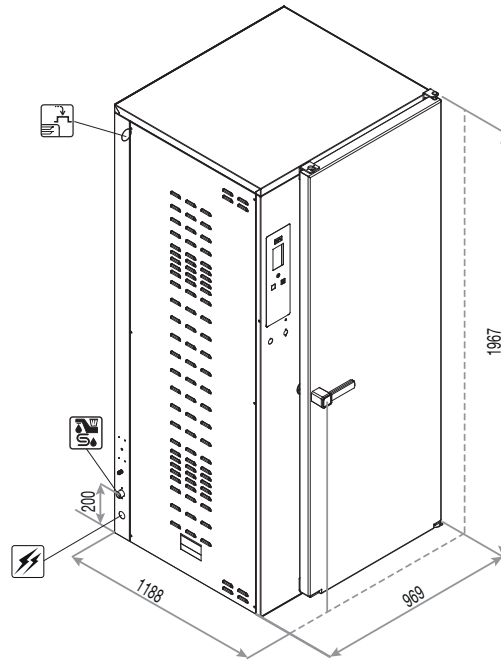
## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

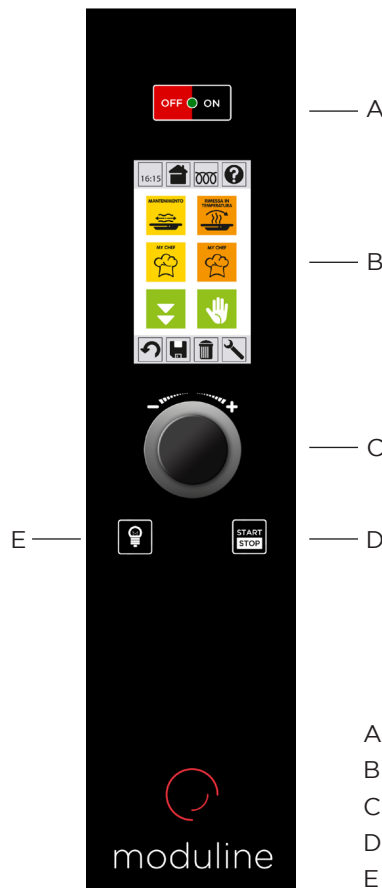
Softened  
water inlet 

Adjustable vent  
for excess  
humidity 

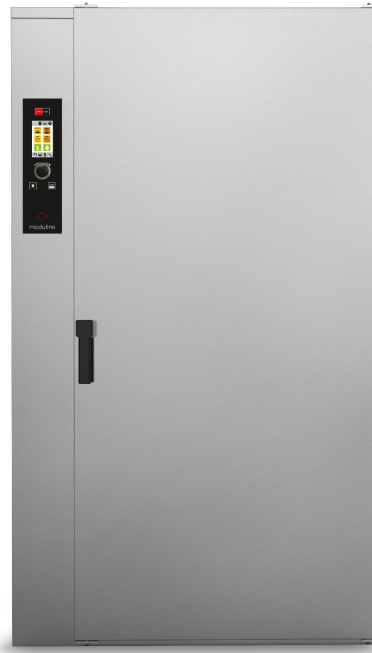
**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories  
or options.



<b>Overall dimensions</b> (W x D x H) - mm	969 x 1188 x 1967h
<b>Oven interior</b> (W x D x H) - mm	570 x 860 x 1860h
<b>Trays capacity</b>	20 x GN 1/1 h65
<b>Plates capacity</b> Plates Ø 230-310	62
<b>Power supply</b>	380-415V 3N 50/60Hz
<b>Total input</b> [kW]	6,3 (400V)
<b>Amps.</b> [A]	9,2 (400V)
<b>Water pressure</b> [kPa]	150 ÷ 500
<b>Working temperature</b> [°C]	30 ÷ 120
<b>Product max capacity</b> [Kg]	72
<b>Net weight</b> [Kg]	202



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



# HOLD HHFF40E

Warm holding cabinet

## CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair

## FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer


## STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


## OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- EMultipoint core probe
- Needle core probe, thin
- Speedgrade fan speed reduction system
- External hand shower
- One Touch software
- Grids
- Trays

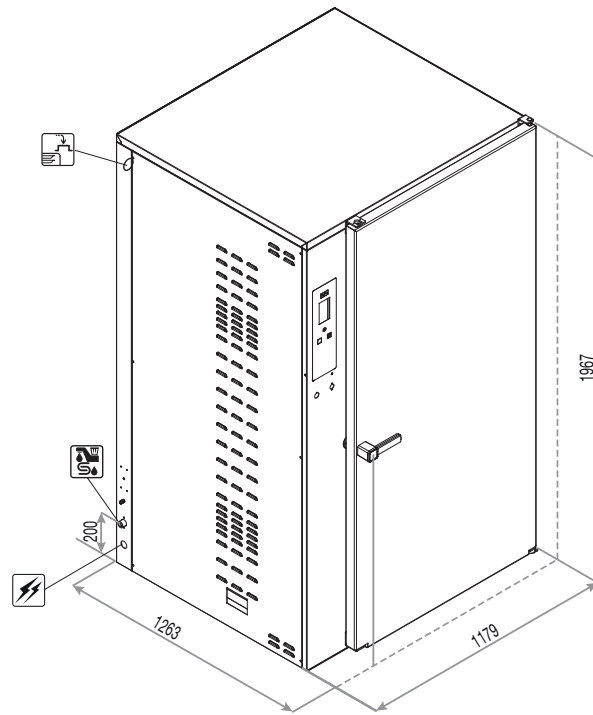
## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

Softened  
water inlet 

Adjustable vent  
for excess  
humidity 

**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 1263 x 1179 x 1967h

**Oven interior**  
(W x D x H) - mm 780 x 965 x 1860h

**Trays capacity**  
40 x GN 1/1 h65  
20 x GN 2/1 h65

**Plates capacity**  
Plates Ø 230-310 126

**Power supply** 380-415V 3N 50/60Hz

**Total input**  
[kW] 7,8 (400V)

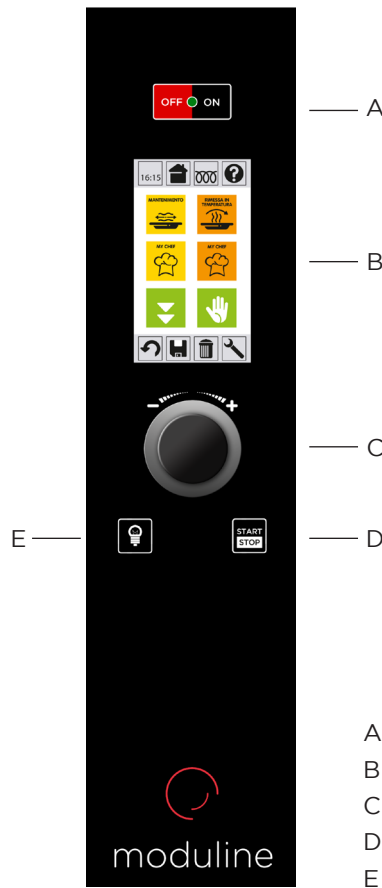
**Amps.**  
[A] 11,3 (400V)

**Water pressure**  
[kPa] 150 ÷ 500

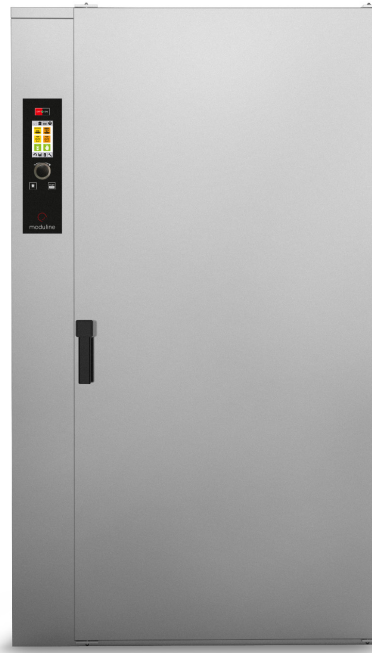
**Working**  
**temperature** [°C] 30 ÷ 120

**Product max**  
**capacity** [Kg] 144

**Net weight**  
[Kg] 228



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



# HOLD HHFF42E

Warm holding cabinet

## CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Internal AISI 304 18/10 stainless steel bumpers for trolley's introduction
- Total thermic insulation with rock or glass wool
- Long lasting front seals made up of food grade of high heat resistance
- Ventilated heating provided by high efficiency protected heating elements
- Door fitted with three point locking system
- Easy access to facilitate maintenance and repair
- Pass-through cavity, front and rear door

## FUNCTIONAL FEATURES

- Electronic control panel of temperature, time and humidity with LCD touch-screen
- End-of-cycle buzzer
- Simplified, user-friendly control
- Automatic control of the humidity's percentage in the chamber, Climachef system
- Operating temperature: 30°C - 120°C
- Automatic humidity vent
- Chamber can accommodate different sized plate or tray rack transport trolleys
- Chamber with safety thermostat
- Delayed start timer


## STANDARD SUPPLY


- Climachef
- USB port saving device HACCP
- Single-point core probe


## OPTIONS & ACCESSORIES

- GN pans cart
- Plates cart
- Cart thermal cover
- Multipoint core probe
- Needle core probe, thin
- Speedgrade fan speed reduction system
- External hand shower
- Flashing buzzer
- One Touch software
- Grids
- Trays

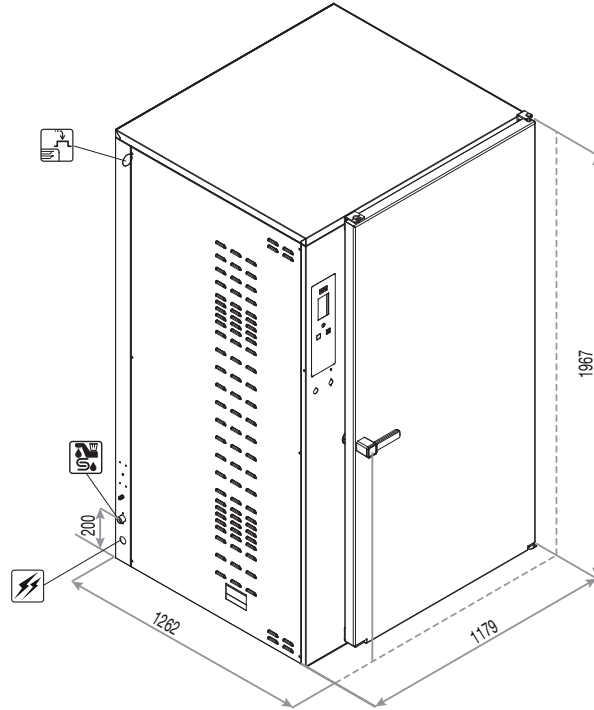
## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

Softened  
water inlet 

Adjustable vent  
for excess  
humidity 

**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 1179 x 1262 x 1967h

Oven interior  
(W x D x H) - mm 780 x 975 x 1860h

Trays capacity  
40 x GN 1/1 h65  
20 x GN 2/1 h65

Plates capacity  
Plates Ø 230-310 126

Power supply 380-415V 3N 50/60Hz

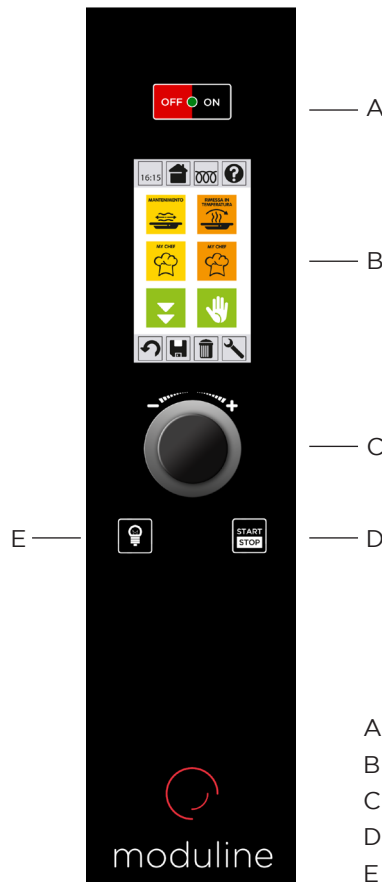
Total input  
[kW] 7,8 (400V)

Amps.  
[A] 11,3 (400V)

Working  
temperature [°C] 30 ÷ 120

Product max  
capacity [Kg] 144

Net weight  
[Kg] 278



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

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Тольятти (8482)63-91-07  
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Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93

**Россия** +7(495)268-04-70

**Казахстан** +7(727)345-47-04

**Беларусь** +(375)257-127-884

**Узбекистан** +998(71)205-18-59

**Киргизия** +996(312)96-26-47

эл.почта: [meo@nt-rt.ru](mailto:meo@nt-rt.ru) || сайт: <https://module.nt-rt.ru/>