

Статические печи СНТ

Технические характеристики

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COOK & HOLD CHT081E

Static low
temperature oven

CONSTRUCTION FEATURES

- Tightness chamber with radiuses corners
- All-around rubber bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- 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
- Mounted on four 125 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair
- Opposite side opening

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30°-120°C
- Adjustable humidity vents on the door
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN 1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

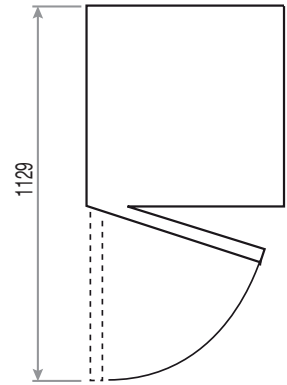
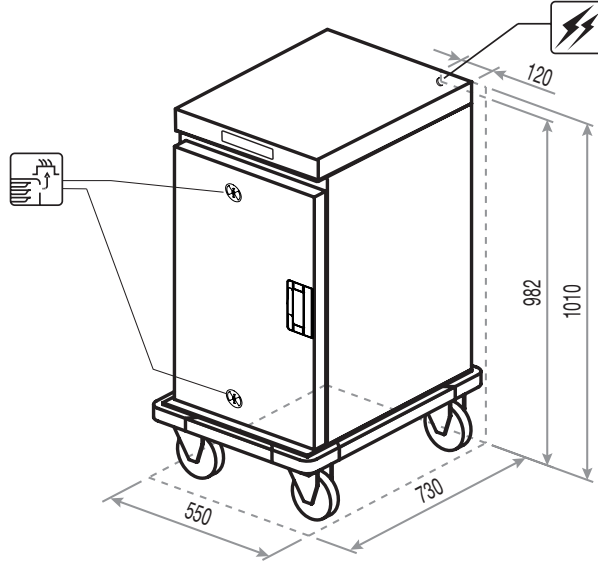
- Kit feet
- Grids
- Trays

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

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

550 x 730 x 1010h

Amps.
[A]

4,4 (230V)

**Trays capacity -
distance [mm]**

8 x GN 1/1 - (75)

**Working
temperature [°C]**

30 ÷ 120

**Tray max. height
[mm]**

8 x 65 (h)
3 x 150 (h)
2 x 200 (h) + 2 x 65 (h)

**Product max
capacity [Kg]**

22

Power supply

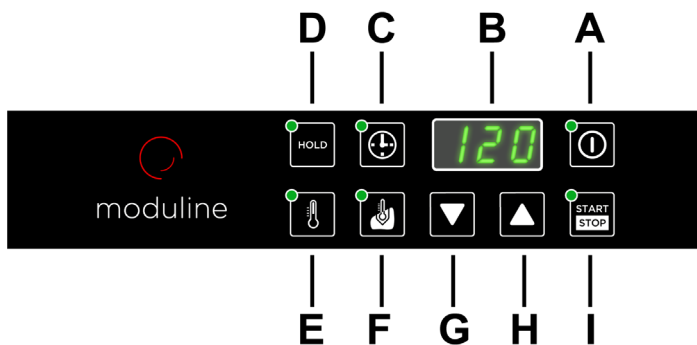
AC 220-240V 50/60Hz

**Net weight
[Kg]**

46

**Total input
[kW]**

1 (230V)



- 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 CHT082E

Static low
temperature oven

CONSTRUCTION FEATURES

- Tightness chamber with radiuses corners
- All-around rubber bumpers
- Total thermic insulation with rock or glass wood
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- 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
- Mounted on four 125 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair
- Opposite side opening

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30° ÷ 120°C
- Adjustable humidity vents on the door
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN 2/1 and GN 1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

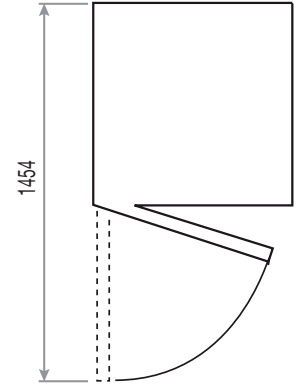
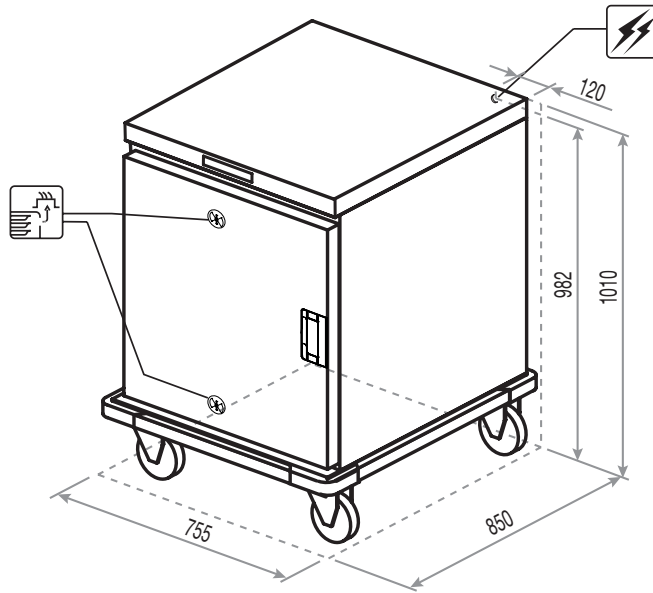
- Kit feet
- Grids
- Trays

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

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

755 x 850 x 1010h

**Trays capacity -
distance [mm]**

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

Tray max. height
GN 2/1 [mm]

8 x 65 (h)
3 x 150 (h)
2 x 200 (h) + 2 x 65 (h)

Tray max. height
GN 1/1 [mm]

16 x 65 (h)
6 x 150 (h)
4 x 200 (h) + 4 x 65 (h)

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

1,5 (230V)

Amps.
[A]

6,6 (230V)

**Working
temperature [°C]**

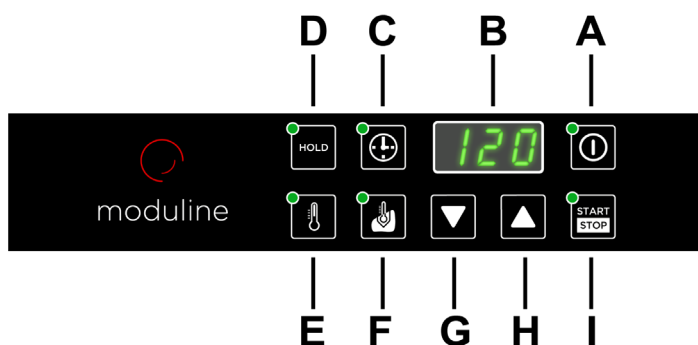
30 ÷ 120

**Product max
capacity [Kg]**

40

Net weight
[Kg]

62



- 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 CHT281E

Static low
temperature oven

CONSTRUCTION FEATURES

- Two separately controlled compartments
- All-around rubber bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handles with magnetic closure
- Mounted on four 150 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair
- Opposite side opening

FUNCTIONAL FEATURES

- Two separate electronic controls
- Operating temperature 30° ÷ 120°C
- Adjustable humidity vents on the doors
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN 1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

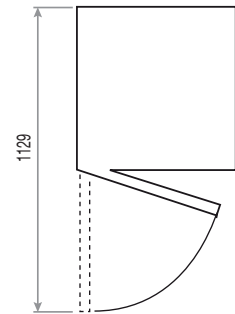
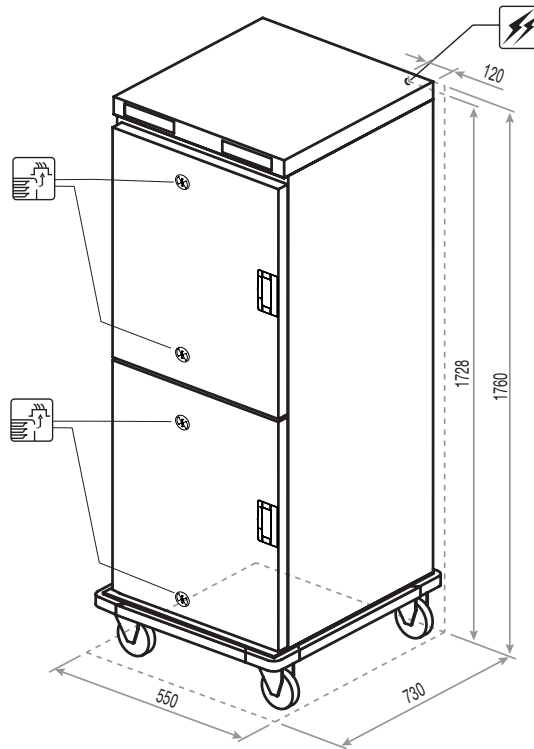
- Kit feet
- Grids
- Trays

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

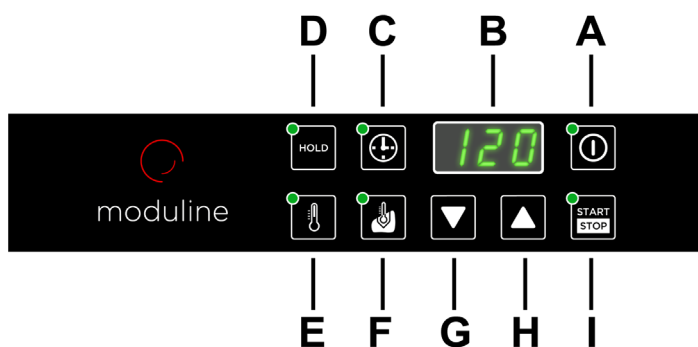
Vent for excess
humidity 

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	550 x 730 x 1760h
Trays capacity - distance [mm]	(8+8) x GN 1/1 - (75)
Tray max. height [mm]	8 x 65 (h) + 8 x 65 (h) 3 x 150 (h) + 3 x 150 (h) 2 x 200 (h) + 2 x 65 (h) and 2 x 200 (h) + 2 x 65 (h)
Power supply	AC 220-240V 50/60Hz
Total input [kW]	2 (230V)

Amps. [A]	8,7 (230V)
Working temperature [°C]	30 ÷ 120
Product max capacity [Kg]	44
Net weight [Kg]	94



- 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 CHT282E

Static low
temperature oven

CONSTRUCTION FEATURES

- Two separately controlled compartments
- All-around rubber bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handles with magnetic closure
- Mounted on four 150 mm diameter castors, two of which with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair
- Opposite side opening

FUNCTIONAL FEATURES

- Two separate electronic controls
- Operating temperature 30° ÷ 120°C
- Adjustable humidity vents on the doors
- Chamber with safety thermostat
- Manual keyboard lock


STANDARD SUPPLY


- Removable GN 2/1 and GN 1/1 tray racks
- Internal core probe

OPTIONS & ACCESSORIES

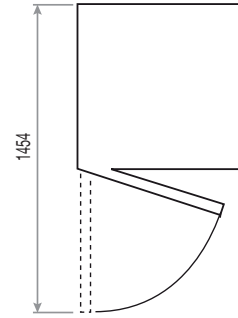
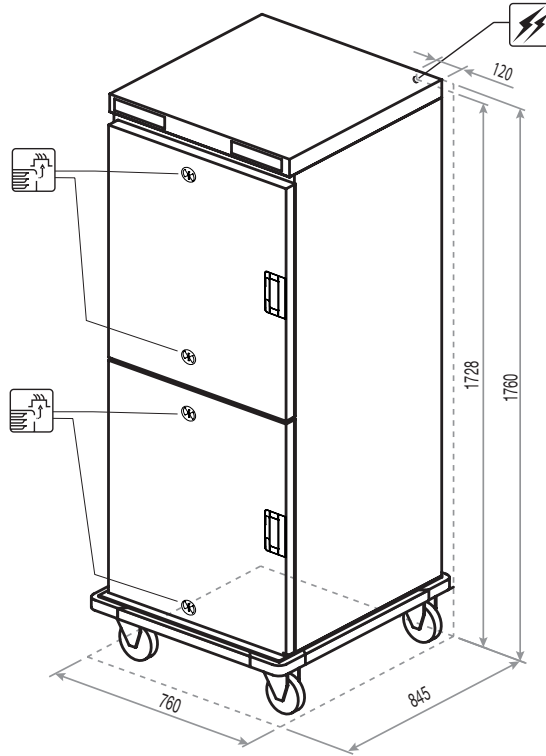
- Kit feet
- Grids
- Trays

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Vent for excess
humidity 

Important - Drawing and
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addition of accessories
or options.



Overall dimensions
(W x D x H) - mm

760 x 845 x 1760h

**Trays capacity -
distance [mm]**

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

**Tray max. height
GN 2/1 [mm]**

8 x 65 (h) + 8 x 65 (h)
3 x 150 (h) + 3 x 150 (h)
2 x 200 (h) + 2 x 65 (h) and 2 x 200 (h) + 2 x 65 (h)

**Tray max. height
GN 1/1 [mm]**

16 x 65 (h) + 16 x 65 (h)
6 x 150 (h) + 6 x 150 (h)
4 x 200 (h) + 4 x 65 (h) and 4 x 200 (h) + 4 x 65 (h)

Power supply

AC 220-240V 50/60Hz

Total input
[kW]

3 (230V)

Amps.
[A]

13,1 (230V)

**Working
temperature [°C]**

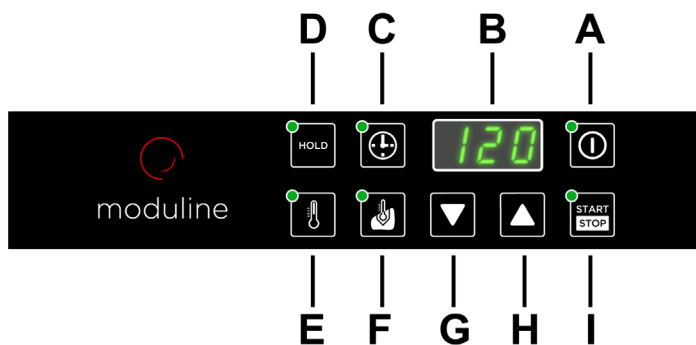
30 ÷ 120

**Product max
capacity [Kg]**

80

Net weight
[Kg]

111



- 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

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