



COOK&HOLD CSD313E

Static low-temperatures
cook&hold drawers with
separate controls

CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock wool
- Long lasting drawers 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
- Ergonomic and fully built-in drawers handle with magnetic closure

FUNCTIONAL FEATURES

- Three electronic controls of the time, temperature and core probe
- Operating temperature 30° ÷ 120°C
- Humidity vents
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN1/1 tray racks
- Internal core probe
- On feet

OPTIONS & ACCESSORIES

- Set wheels
- Grids
- Trays
- Black colour
- White colour


MODULINESRL


Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
 tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it



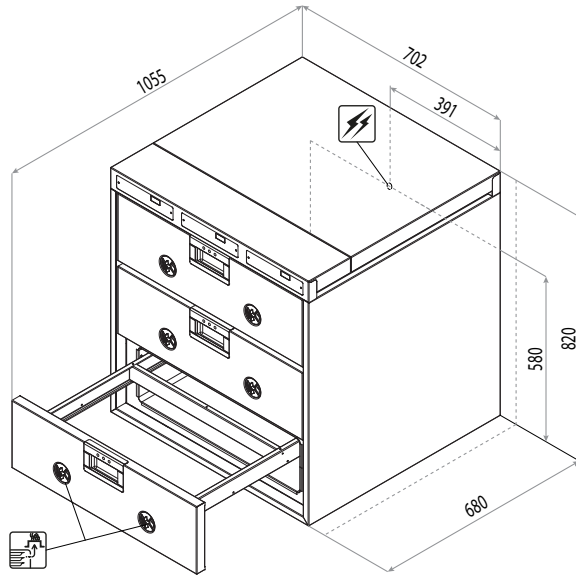
moduline

TECHNICAL INSTALLATION DIAGRAM

Electricity supply
cable inlet 

Humidity
exhaustion vent 

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

705 x 680 x 820h

Trays capacity

3 GN 1/1

Power supply

AC 230V 50/60 Hz

Containers max
height [mm]

150

Total input
[kW]

2,1

Product max
capacity [Kg]

18

Amps.
[A]

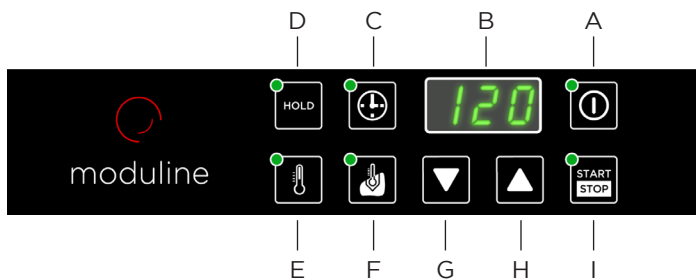
9,2

Net weight
[Kg]

100

Working
temperature [°C]

30 ÷ 120



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

MODULINESRL

Via dell'Industria 11, Z.I. San Giacomo di Veglia 31029 Vittorio Veneto (TV) - ITALY
tel. +39 0438 5063 - fax +39 0438 912 323 - info@moduline.it - www.moduline.it