



FAB082E

Cook & hold oven
with external smoker

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
- Tightness cavity with radiused corners, built-in drip tray and drainage system

FUNCTIONAL FEATURES

- Electronic control panel of temperature, time, core probe, Dt and smoking with LCD touch-screen
- Operating temperature 30°C - 160°C
- End-of-cycle buzzer
- Chamber with safety thermostat
- Internal drain for easy cleaning
- 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
- External stainless steel smoke generator with ash tray

OPTIONS & ACCESSORIES

- USB port saving device HACCP
- Automatic door lock

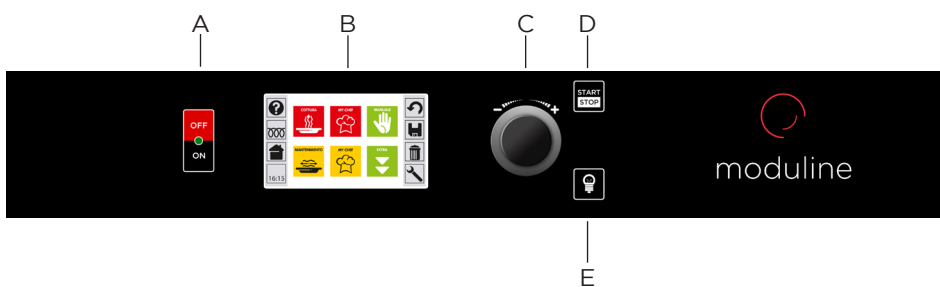
MODULINESRL

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Overall dimensions (W x D x H) - mm	725 x 780 x 1220h	Working temperature [°C]	30÷160
Trays capacity (-- space between)	8 x GN 2/1 16 x GN 1/1 (70)	Containers capacity distance [mm]	8 x GN 2/1 (70) 16 x GN 1/1 (70)
Power [kW]	3,2	Product max capacity [kg]	55
Power supply	AC 230V 50 Hz		
Rated voltage [Vac]	230		
Total input [Kw]	3,2		
Amps. [A]	13,9		
Connecting wire min. section (type H07 RN-F) [mm ²]	3 x 1,5		



- 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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