

Cook&Hold

Static ovens: real cooking at low temperatures



moduline

Cook&Hold

The gentle and controlled heat of Moduline products wraps food almost like a blanket, while the time works on flavours and essential nutrients.

It is the ancient method of cooking at low temperature, applied by Moduline to its advanced static ovens, which do not attack the food fibres, thanks to the static cooking, but transforms them in a natural way, enhancing their quality,

keeping them soft and finally, reducing the weight loss.

This is due to the static system, which uses a wire heating element outside the cavity designed to obtain even and stable temperatures, electronically controlled.

Moduline also offers to the most demanding customers the Delta-T system (on selected models), to set the correct difference (Delta) between the chamber temperature and the one at the core of the food, keeping it constant until the holding cycle for further maturation: the lower the difference, the better the final result.





Functional Features



Temperature from +30°C to +160°C on CHC-CHS-FAB models.



Temperature from +30°C to +120°C on CSC-CSD models.



The automatic cooking programs, divided in 6 categories of products, are the perfect starting point for your experience with a Cook&Hold oven. (on CHC-CHS-FAB models only)



Manual cooking setting and recipe registration, offer the traditional convenience to the Chef service.



Section for Favourite programs, daily life and experience always at your fingertips. (on CHC-CHS-FAB models only)



Recipes always customizable and easy-to-browse. (on CHC-CHS-FAB models only)



USB port: software, HACCP data and recipes always at your fingertips. (optional on CHC-CHS-FAB models only)



The cooking programs can be divided into 9 different phases, thus allowing high performance in the food processing.



Delta-T function: the ability to adjust the temperature difference between the oven cavity and the core of the product, enhancing the tenderness of the meat and the reduction of weight loss.



The low-consumption power and perfect temperature control ensure minimum electricity consumption.



The excess humidity exhaust system prevents overpressure in the cavity.



Self-diagnosis system of the proper operation of all electrical components. (on CHC-CHS-FAB models only)



The drainage system of the cooking juices avoids the use of trays to collect juices in the cavity, thus preventing the danger linked to handling hot liquids. (on CHC-CHS-FAB models only)



The door locking system prevents the risk of unintentional opening during the cooking cycles; door opening would interrupt delicate cycles and compromise the results. (optional on CHC-CHS-FAB models only)



PLUS



Smoking: Moduline new and advanced professional tools make the traditional hot and cold smoking possible, combining the benefits and quality of low-temperature cooking ovens.

Versatile and innovative solutions to create original and creative recipes, according to a working method, both old and modern, practical and efficient.

(on CHS-FAB models only)

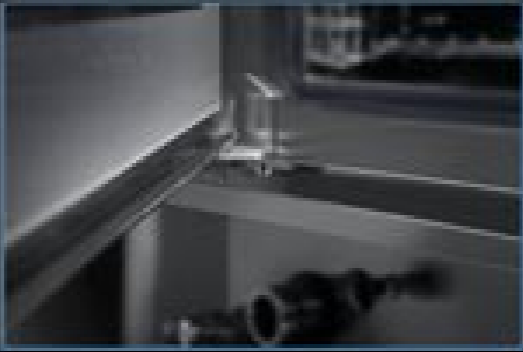


The DeliWarm heating system extends the time of holding after cooking without drying the food.

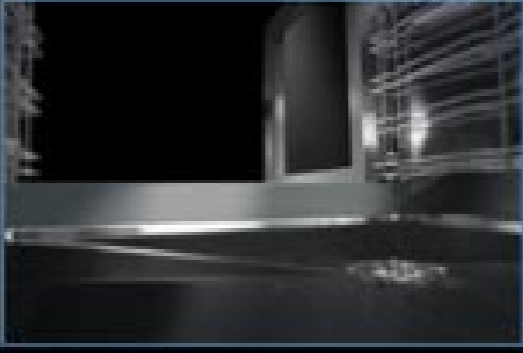
EXTRAS



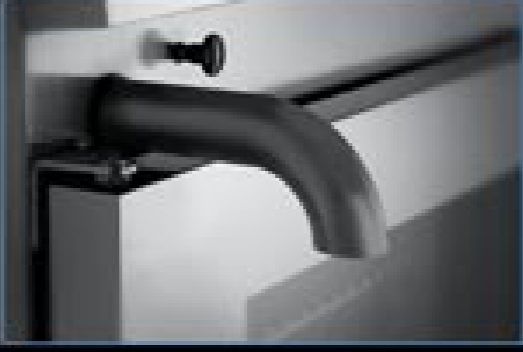
Internal lighting
Cavity interior lighting to control the cooking process.



Drainage drip tray
Built-in drip tray under the door and connected to the oven drainage system. No more leakage and accumulation of water on the floor.



Cooking juices collection
All cooking juices are collected on the tight-sealed cavity bottom to be afterwards easily drained through the drainage system during the cleaning.



Front drainage pipe
For cooking juices collection, avoids the use of trays to collect juices in the cavity. (on CHC-CHS-FAB models only)



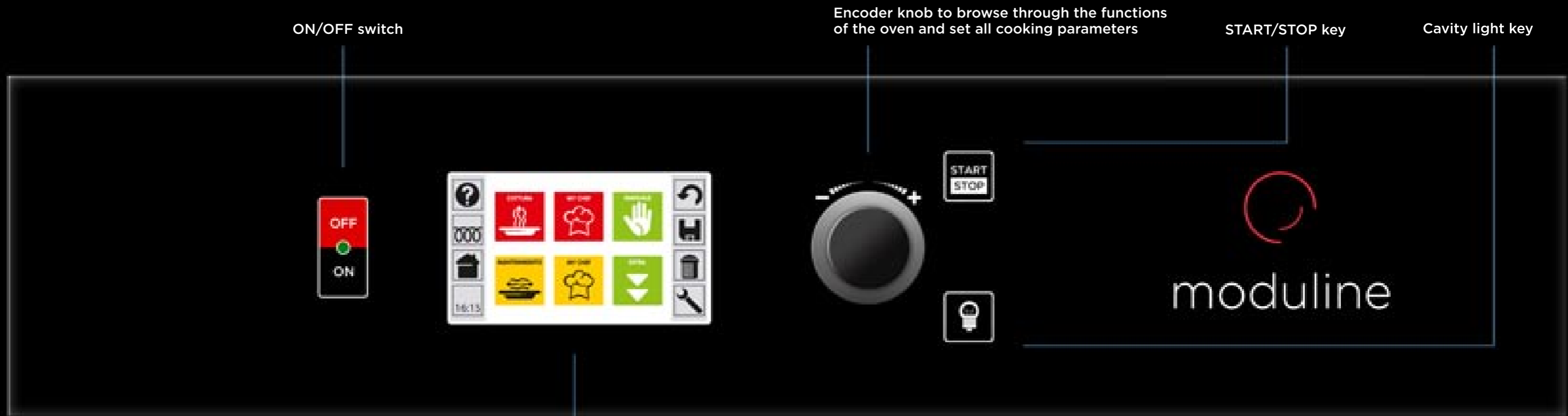
Pad Lock
Key lock system with password ensures the chef maximum protection of the data or the undesired interruption of the cooking program.



Pro Time
ProTime system allows you to set the date and time you want the oven to preheat or start working.



Core Check
Core probe monitors the achievement of the desired core temperature of the product. Up to 30 different core temperatures can be registered at the end of the process and saved in the HACCP report. (on CHC-CHS-FAB models only)



4.3" touch screen LCD:

- temperature control from +30°C to +160°C
- time control
- automatic cooking programs divided into 6 categories
- ability to manage up to 9 cooking stages for each program
- favourite programs section
- cooking with core probe
- cooking mode with Delta-T
- smoking function (CHS-FAB models)
- special features: ProTime, PadLock, CoreCheck



Electronic control

extremely intuitive and easy to use even by less skilled staff

Insulation of the cavity and the door

with highly insulating materials guarantees less heat dispersion

Multipoint Core-probe

Interchangeable and with a convenient steel box holder

The door locking system

prevents the risk of unintentional opening during the cooking cycle. (optional)

Plastic perimeter bumpers

4 casters of 150mm diameter and thrust side handles assure full mobility



No fan ventilation

It prevents any food drying out, allowing at the same time its maturation

Double low emission glass door

reduces external overheating and heat dispersion

Tray rails

easily removable and washable

Door gasket

made of easily interchangeable silicone, resistant to high temperatures

Condensation drip tray

no more leakage and accumulation of water on the floor



CHC SERIES



CHC052E

CHC082E

CHC282E

Trays capacity	5 GN 2/1 or 10 GN 1/1	8 GN 2/1 or 16 GN 1/1	8+8 GN 2/1 or 16+16 GN 1/1
Full load capacity	46 kg	55 kg	55 + 55 kg
Tray rails pitch	70 mm	70 mm	70 mm
Operating temperature	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
Electric power	3000 W	3000 W	3000 + 3000 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	805x895x945 mm	805x895x1170 mm	815x885x1995 mm

CHS/FAB SERIES



CHS052E

CHS082E

FAB052E

FAB082E

Trays capacity	5 GN 2/1 or 10 GN 1/1	8 GN 2/1 or 16 GN 1/1	5 GN 2/1 or 10 GN 1/1	8 GN 2/1 or 16 GN 1/1
Full load capacity	46 kg	55 kg	46 kg	55 kg
Tray rails pitch	75 mm	75 mm	75 mm	75 mm
Operating temperature	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
Electric power	3200 W	3200 W	3200 W	3200 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	805x895x1155 mm	805x895x1380 mm	725x780x995 mm	725x780x1220 mm

Complete with core probe and smoking device

Electronic control

extremely intuitive and easy to use even by less skilled staff

Manual vent

allows the adjustment of humidity level

Door handle

ergonomic and fully built-in with magnetic closure

Adjustable legs

Provided with suction cup, they allow easy counter-top installation and give the possibility of putting similar models one over the other



Tray rails

easily removable and washable

Core probe

the ergonomic and highly durable handle also makes it suitable for frequent use

No fan ventilation

prevents food drying out and it is not required to add humidity to the cavity and thus avoiding water consumption

Door gasket

made of easily interchangeable silicone resistant to high temperatures

Tight-sealed cavity

the rounded corners makes cleaning easier and safer



CSC SERIES



CSC031E

CSC051E

CSC052E

Tray capacity	3 GN 1/1	5 GN 1/1	5 GN 2/1 or 10 GN 1/1
Full load capacity	11 kg	18 kg	36 kg
Tray rails pitch	75 mm	75 mm	75 mm
Operating temperature	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric power	700 W	1000 W	1500 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	450x635x405 mm	450x635x555 mm	655x755x555 mm

CSD SERIES



	CSD001E	CSD002E	CSD003E	CSD011E	CSD012E	CSD013E
Pan capacity	1 GN 1/1 h max 150 ¹	2 GN 1/1 h max 150 ¹	2 GN 1/1 h max 150 ¹	1 GN 1/1 h max 150 ²	2 GN 1/1 h max 150 ²	3 GN 1/1 h max 150 ²
Full load capacity	6 kg	12 kg	18 kg	6 kg	12 kg	18 kg
Operating temperature	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric power	700 W	1000 W	1000 W	700 W	1000 W	1000 W
Electric supply	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz	230 Vac 50 Hz
Dimensions	450x650x300 mm	450x650x510 mm	450x650x720 mm	660x585x300 mm	660x585x510 mm	660x585x720 mm

Complete with core probe

1. Tray introduction from the narrow side

2. Tray introduction from the wide side

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