



## CSC052E

### Cook & hold oven

#### CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door 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
- Handles to carry by hand
- Ergonomic and fully built-in door handle with magnetic closure

#### FUNCTIONAL FEATURES

- Electronic control of the time, temperature and core probe
- Operating temperature 30°C ÷ 120°C
- Two humidity vents: on the door and rear wall
- End-of-cycle buzzer
- Designed for stacking
- Reversible door
- Suction feet
- Chamber with safety thermostat

#### STANDARD SUPPLY

- Internal core probe
- Removable GN2/1 tray racks


**MODULINESRL**


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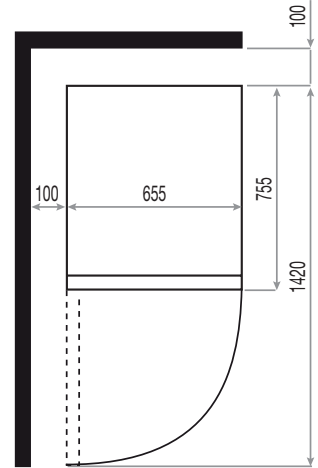
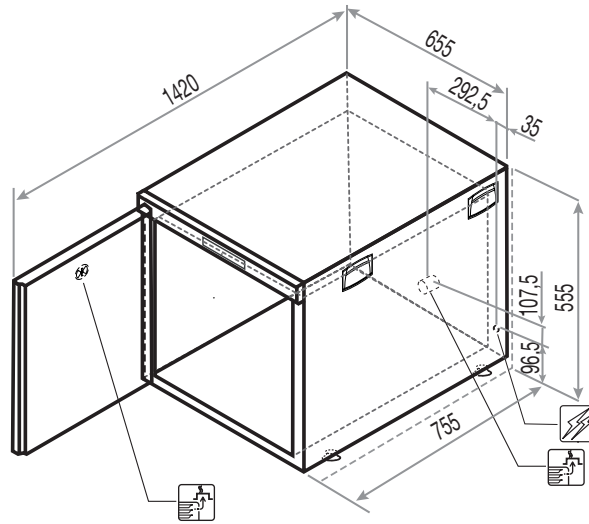


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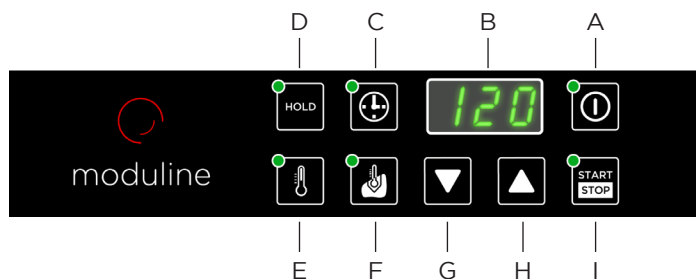
## TECHNICAL INSTALLATION DIAGRAM

Electricity supply  
cable inlet 

Adjustable vent  
for release of  
excess humidity 



Overall dimensions (W x D x H) - mm	655 x 755 x 555h	Working temperature [°C]	30÷120
Trays capacity	5 GN 2/1 10 GN 1/1	Containers capacity distance [mm]	5 GN 2/1 (70) 10 GN 1/1 (70)
Power kW	1,5	Containers max height GN 2/1 [mm]	5 x 65 (h) 2 x 150 (h)
Power supply	AC 230V 50 Hz	Containers max height GN 1/1 [mm]	10 x 65 (h) 4 x 150 (h)
Rated voltage [Vac]	230	Product max capacity [kg]	36
Total input [Kw]	1,5	Net weight	37
Amps. [A]	6,5		
Connecting wire min. section (type H07 RN-F) [mm²]	3 x 1		



- 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

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