

# MODULINE

*foodfinish & foodserve technologies*



EN | **HOT HOLDING**



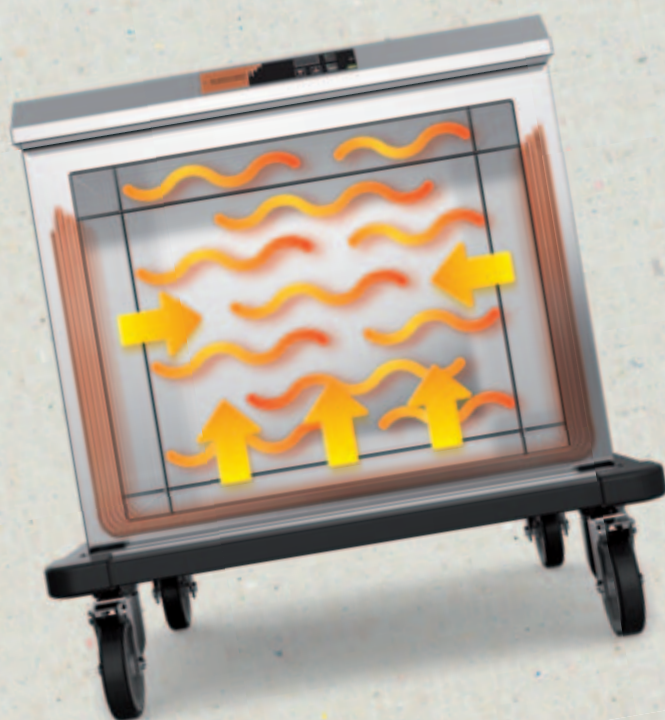
# HOT HOLDING

*Perfect organisation and quality*

**M**aintaining ready prepared meals at the **right temperature**, to be able to serve them when needed, is a fundamental requirement of every self-respecting professional kitchen.

Leaving nothing to chance and with the certainty that taste, texture, appearance are the right ones. Maximum efficiency and palatability guaranteed by **Moduline static hot holding cabinets** with low energy consump-

tion. Advanced technology at work to obtain **always uniform and stable temperatures**, calibrated **not to be aggressive** compromising flavour and fragrance: the key player is **the heating system powered by the external wire wrap-heating element; it is electronically controlled** with precision and elevated safety, according to the highest sanitary-hygiene standards that comply with the most stringent regulations.



✓ In the cavity, the heat is uniform and constant ( $\pm 1^{\circ}\text{C}$ ). There is no need for ventilation, which would favour food dehydration.





# BENEFITS



## **EXCELLENT FINAL QUALITY:**

*just like freshly cooked. The static heating does not dry out nor dampen food, as it does not require the use of water.*



## **HOLDING TIMES ARE LONGER:**

*even up to 24 hours, as heat is never aggressive.*



## **INCREASED CLEANLINESS:**

*the absence of ventilation minimises the transfer of food residues inside the cavity.*



## **LOGISTIC AND INSTRUMENT VERSATILITY:**

*devices designed for the use of trays and dishes that are easily available on the market.*

## **SAVINGS:**

- ENERGY
- WATER
- WORK
- SHRINKAGE
- INSTALLATION

Efficiency in the kitchen, total satisfaction at the table: Moduline technology is the best ally for catering.





# PLUS



**1 Fully welded rounded cavity:** promotes cleaning, opposing the build-up of residues; airtight without silicone, no wear, no leaks.



**2 Snap shut closure and door seals:** for perfect hydrothermal insulation.



**3 Reinforced all-around bumpers** made of PVC, to ensure high resistance to knocks, guaranteeing the integrity of contents and extended equipment life.

**Vent:** allows you to adjust the humidity favouring the natural characteristics of the product.

**Tray racks:** removable and dishwasher-safe, cavity cleaning is easier and thorough.

**Seals on doors and face:** high temperature resistant food-grade silicone that is easy to replace.

Materials, solutions, features.

**Moduline equipment** ensure high-level performances also as a result of the attention to details that make them practical, easy and safe to use.



**4 Guides rails:** extremely robust and equipped with stainless steel bearings, which guarantee excellent sliding even at high temperatures.



# IDEAL FOR

*Restaurants Hotels  
Banqueting Hospitals Stadiums  
Schools Central kitchens  
Conference centres*



## **Schools and hospitals:**

food always served at the right temperature to maintain the natural organoleptic characteristics, even on multiple shifts and for large numbers, in different and distant sites.

**Banqueting:** models on wheels allow for maximum freedom of movement, where and when needed.

**Self Service:** a ready and warm supply always available, simple and timely replacement.

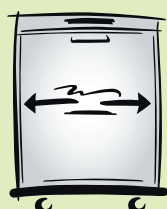
**Stadiums:** high quality meals, quickly and in large numbers.



## THE PROCESS: *from cooking to service*



**Cooking**



**Hot holding**



**Service**





*The best answer to important needs  
in various solutions*

vers.

**E**

common to all models of  
this page



**Electronic control**

- A** On/off switch
- B** Temperature increase key
- C** Temperature decrease key
- D** Display
- E** START/STOP key

## series **HSH**

## series **HSW**



**HSH 031 E**



**HSH 051 E**



**HSH 052 E**



**HSW 011 E**



**HSW 012 E**



**HSW 013 E**

Trays capacity	3 GN 1/1	5 GN 1/1	10 GN 1/1 - 5 GN 2/1	Drawers	1 x containers GN 1/1	2 x containers GN 1/1	3 x containers GN 1/1
Distance guides	70 mm (h)	70 mm (h)	70 mm (h)	Containers depth	h max 150 mm	h max 150 mm	h max 150 mm
Dimensions mm	450x635x400 h	450x635x550 h	655x755x550 h	Dimensions mm	660x585x295 h	660x585x505 h	660x585x716 h
Power V/50Hz	kW 0,7 AC 230V	kW 1 AC 230V	kW 1,5 AC 230V	Power V/50Hz	kW 0,7 AC 230V	kW 1 AC 230V	kW 1 AC 230V

## series **HHT**



**HHT 081 E**



**HHT 161 E**



**HHT 052 E**



**HHT 082 E**



**HHT 162 E**



**HHT 282 E**

Trays capacity	8 GN 1/1	16 GN 1/1	5 GN 2/1 - 10 GN 1/1	8 GN 2/1 - 16 GN 1/1	16 GN 2/1 - 32 GN 1/1	8+8 GN 2/1 - 16+16 GN 1/1
Distance guides	70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)
Dimensions mm	550x730x1000 h	550x730x1740 h	755x860x780 h	755x860x1000 h	765x855x1740 h	765x855x1740 h
Power V/50Hz	kW 1 AC 230V	kW 2 AC 230V	kW 1,5 AC 230V	kW 1,5 AC 230V	kW 3 AC 230V	kW 1,5 + 1,5 AC 230V

## series **HHB**



**HHB 048 E**



**HHB 096 E**



**HHB 128 E**



**HHB 192 E**

Plates capacity	48 (ø 260) - 32 (ø 320)	96 (ø 260) - 64 (ø 320)	128 (ø 260) - 96 (ø 320)	192 (ø 260) - 128 (ø 320)
Distance guides	80 mm (h)	80 mm (h)	80 mm (h)	80 mm (h)
Dimensions mm	910x860x1040 h	920x855x1820 h	1170x855x1820 h	1760x855x1820 h
Power V/50Hz	kW 0,75 AC 230V	kW 1,5 AC 230V	kW 2,25 AC 230V	kW 3 AC 230V



Models for trays  
and dishes  
of different capacities  
and sizes all with  
electronic controls.

## series HHFF/HHFT



20 GN 1/1	↑	HHFF 20E	HHFF 22E	↓
20 GN 2/1	↑	HHFF 40E	HHFF 42E	↓
20 GN 1/1	↑	HHFT 20E	HHFT 22E	↓

vers.  
**E**



**Electronic control**  
**A** On/off switch  
**B** Touch screen display  
**C** Setting knob and select ENTER  
**D** Push-button START/STOP  
**E** Push-button cooking chamber lighting

	HHFF 20 E	HHFF 22 E	HHFT 20 E	HHFT 22 E	HHFF 40 E	HHFF 42 E
Trays capacity	20 GN 1/1	20 GN 1/1	20 GN 1/1	20 GN 1/1	40 GN 1/1 - 20 GN 2/1	40 GN 1/1 - 20 GN 2/1
Plates capacity	80 (ø 180 / 310 mm)	80 (ø 180 / 310 mm)	80 (ø 180 / 310 mm)	80 (ø 180 / 310 mm)	126 (ø 180 / 310 mm)	126 (ø 180 / 310 mm)
Cavity dimensions mm	740x675x1860 h	740x685x1860 h	570x785x1860 h	570x795x1860 h	740x945x1860 h	740x955x1860 h
Dimensions mm	1110x810x1950 h	1110x810x1950 h	940x920x1950 h	940x920x1950 h	1110x1080x1950 h	1110x1080x1950 h
Power V/50Hz	kW 6,2 3N AC 400V	kW 6,2 3N AC 400V	kW 6,2 3N AC 400V	kW 6,2 3N AC 400V	kW 7,5 3N AC 400V	kW 7,5 3N AC 400V

## series HTC



HTC 011 E



HTC 021 E

Capacity	1 GN 1/1	2 GN 1/1
Dimensions mm	410x650x390 h	810x700x505 h
Power V/50Hz	kW 0,55 AC 230V	kW 0,8 AC 230V



*Made to preserve*



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