

MODULINE

foodfinish & foodserve technologies





COLD HOLDING

A reserve of fresh food always ready

Raw or cooked foods, what is important is being able to **preserve them well** until use or consuming.

The first and most usual need in the kitchen is extremely made easy by **Moduline** with a range of **cabinets and drawers for cold holding** that, due to the technological solutions and the design features ensure the best

performances, suitable for the most demanding professional catering. Insulation, low noise emissions, ease of movement and modularity make **banqueting and offside service** commitments easy to deal with peace of mind, safety and practicality with concrete advantages in terms **of streamlining processes, saving energy, integrity and meal appeal.**



BENEFITS



PALATABILITY:

Food remains at the correct temperature, avoiding the risk of bacterial growth.



PERFECT ORGANISATION:

raw materials or finished products always ready and at your fingertips.



LOGISTIC AND INSTRUMENT VERSATILITY:

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



ENVIRONMENTAL SUSTAINABILITY:

the compressor unit is environmentally friendly, with R404A gas.

WORKING TEMPERATURE

Models HCT

0 °C → +5 °C

Models HFT

-18 °C → +5 °C

Models HDCC - HDCF - HDFF

chill drawers

+0 °C → +5 °C

freezer drawers

-18 °C → +5 °C

excellent temperature, always calibrated for impeccable preservation.

The Moduline refrigerated drawers are designed to act as a solid base for other equipment: ovens or other cooking modules.





PLUS

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.



1 Magnetic door seal with internal heating element for condensation evaporation.



2 Thermal insulation of the cavity 70 mm thick, shell injected with polyurethane foam, CFC-free.



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



4 Electronic Control with defrosting program, perfect process management, rational use of energy.

Fully welded rounded cavity to facilitate cleaning.

Construction in AISI 304 stainless steel.



IDEAL FOR



*Restaurants Hotels
Schools Hospitals
Banqueting*

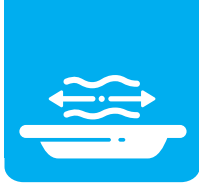
Schools and hospitals: food is always served at the right temperature to maintain natural organoleptic characteristics, even on multiple shifts and for large numbers, in different and distant sites.

Satellite kitchens: raw materials and cold dishes that are always available at the right temperature.

Self service: food from the fridge that is always ready to be eaten.







Preservation and practicality combined

An intelligent modular solution, which allows **significant space saving in the kitchen**: above the Moduline refrigerated drawers other indispensable equipment for the other processing phases can be positioned, thus reducing food handling time.

The cold holding range furthermore includes **cabinets on wheels** with different capacities for plates and trays.

series **HCT/ HFT**



	HCT 132 E	HCT 102 E	HFT 132 E	HFT 102 E
Trays capacity	13 GN 2/1 - 26 GN 1/1	10 GN 2/1 - 20 GN 1/1	13 GN 2/1 - 26 GN 1/1	10 GN 2/1 - 20 GN 1/1
Plates capacity	48	32	48	32
Distance guides	70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)
Dimensions mm	820x875x1765 h	820x875x1765 h	820x875x1765 h	820x875x1765 h
Power V/50Hz	kW 0,9 AC 230V	kW 0,9 AC 230V	kW 0,9 AC 230V	kW 0,9 AC 230V
Operating temp.	0 °C — +5 °C	0 °C — +5 °C	-18 °C — +5 °C	-18 °C — +5 °C

series **HDCC/ HDCF**

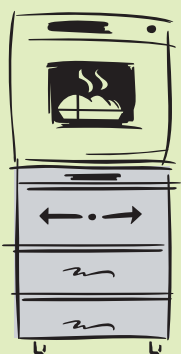
* CHILL DRAWERS 0 °C — +5 °C *** FREEZER DRAWERS -18 °C — +5 °C



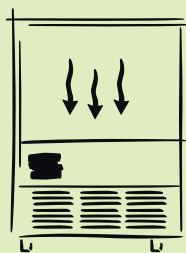
	HDCC 22 E	HDCF 03 E	HDCF 13 E
Chill drawers	2 x (1 GN 2/1)	2 x (1 GN 1/1 + 2 GN 1/4)	2 x (1 GN 2/1)
Freezer drawers	-	1 x (1 GN 1/1)	1 x (600 x 400)
Drawers height	150 mm	150 mm	150 mm
Dimensions mm	1200x700x720 h	680x650x1040 h	790x700x1040 h
Power V/50Hz	kW 0,9 AC 230V 50Hz	kW 0,9 AC 230V 50Hz	kW 0,9 AC 230V



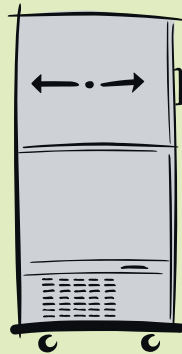
THE PROCESS: *from cooking to service*



Cold holding with subsequent Cooking



Blast chilling



Cold holding



Cold holding with subsequent Regeneration and Hot holding



Service

Made to preserve



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