



MODULINE WORKFLOW

P. 07 **COOK:**

Cook&Hold,
Smoker
Pressure
FlexyGrill

P. 25 **REGENERATE:**

Retherma

P. 41 **HOLD:**

Warm
Cold

THE SOLUTIONS MAKER FOR MODERN CATERING



Moduline, relying on his thirty-year experience, designs, realizes, and distributes its solutions for modern catering in more than 40 countries around the world.

To succeed in this task, Moduline employs a team of collaborators with great experience in the field of catering equipment, using state-of-the-art steel design, and processing systems.

Moduline has a precise mission: to design catering solutions for daily and future challenges, ensuring innovation, quality and reliability.

W O R K F L O W

Cook, blast chill or shock freeze, regenerate, and eventually hot hold are the 4 steps of the Moduline Workflow.

Moduline offers the best technologies in each of these phases, with its product lines: Cook&Hold, Smoker, Pressure, FlexyGrill, Retherma and Hold (Warm, Cold).

Each of these lines can be used individually or as part of the Moduline Workflow, for the best Cook&Chill experience.



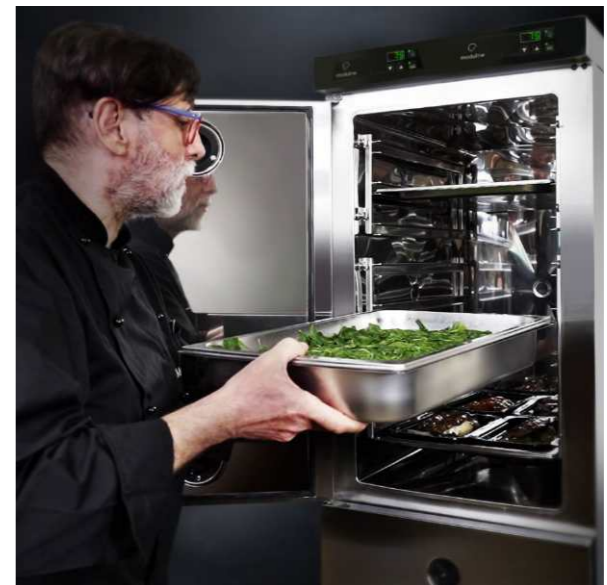
1 _ COOKING EQUIPMENT



2 _ REGENERATION EQUIPMENT



3 _ HOT AND COLD HOLDING EQUIPMENT



C O O K I N G E Q U I P M E N T

The Moduline cooking solutions consist of 4 ranges of product for a total of 31 models. Cook&Hold is the perfect expression of cooking at low temperature. 22 models available in countertop, built-in, on casters, with drawers version, with electronic and touch controls.

Smokers: smokers with static or ventilated heating, combined with low temperature cooking or refrigeration for cold smoking. 4 models, all with touch control and core probe. Pressure, the steam oven with pressure up to 1.2 bar, enhances and amplifies all the advantages of steam cooking.

FlexyGrill, the range of electric salamanders, ultra-fast, offers three models with heating housed at the top adjustable cooking surface and a model with the innovative heating from both cooking zones. (Upper and lower).



Models Cook&Hold Static heat*



	CSC031K	CSC051K	CSC052K
Trays 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	30 kg
Trays runners 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	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	450x663x441 h mm	450x663x591 h mm	660x768x591 h mm



*DeliWARM with static heating

Models Cook&Hold Static heat*



	CHT081K	CHT082K	CHT281K**	CHT282K**
Trays capacity	8 (GN 1/1)	8 (GN 2/1) or 16 (GN1/1)	8+8 (GN 1/1)	8+8 (GN 2/1) or 16+16 (GN 1/1)
Full load capacity	22 kg	40 kg	40 kg	80 kg
Trays runners pitch	75 mm	75 mm	75 mm	75 mm
Electric Power	1000 W	1500 W	2000 W	3000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	550x724x1060 h mm	755x844x1060 h mm	550x725x1780 h mm	760x845x1780 h mm



**Double independent cavities with separate controls and 2 core probes



CSC-K/CHT-K Control Panel

Models Cook & Hold Static heat*



CSD011E**

CSD012E**

CSD013E**

Pan capacity	1 (GN 1/1) h max 150	2 (GN 1/1) h max 150	3 (GN 1/1) h max 150
Full load capacity	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
Electric Power	700 W	1000 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	660x595x310 h mm	660x595x520 h mm	660x595x730 h mm



Models Cook & Hold Static heat*



CSD001E**

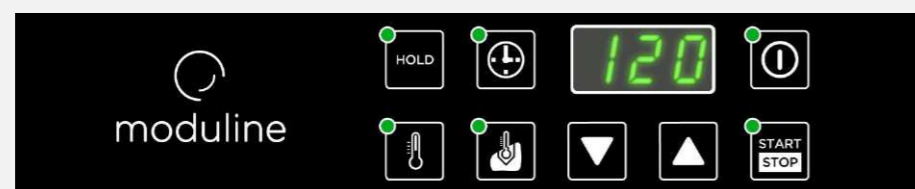
CSD002E**

CSD003E**

Pan capacity	1 (GN 1/1) h max 150	2 (GN 1/1) h max 150	3 (GN 1/1) h max 150
Full load capacity	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
Electric Power	700 W	1000 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	450x660x310 h mm	450x660x520 h mm	450x660x730 h mm



* DeliWARM with static heating
 **Single cavity with 1 core probe



CSD-E Control Panel

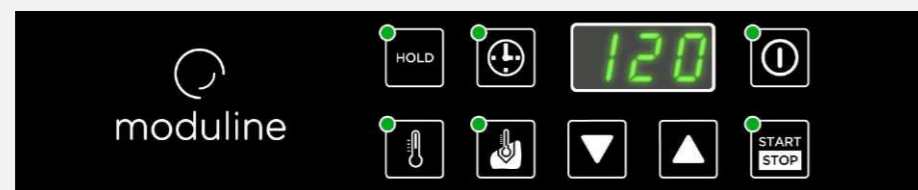
Models Cook & Hold Static heat*



	CSD011ER**	CSD012ER**	CSD001ER**	CSD002ER**
Pan capacity	1 (GN 1/1) h max 150	2 (GN 1/1) h max 150	1 (GN 1/1) h max 150	2 (GN 1/1) h max 150
Full load capacity	6 kg	12 kg	6 kg	12 kg
Operating Temp.	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	700 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240VV 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240VV 50/60 Hz
Dimensions	660x582x223 h mm	660x582x433 h mm	450x647x223 h mm	450x647x433 h mm



* DeliWARM with static heating
 ** Built-in version with remote control



CSD-ER/CSD-E Control Panel

Models Cook & Hold Static heat*



	CSD212E***	CSD313E****
Pan capacity	2 (GN 1/1) h max 150	3 (GN 1/1) h max 150
Full load capacity	12 kg	18 kg
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C
Electric Power	1400 W	2100 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	705x680x614+635 h mm	705x680x842+863 h mm



*** Double independent cavities with separate controls and 2 core probes
 **** Triple independent cavities with separate controls and 3 core probes

Models Cook & Hold Static heat*



DeliWARM

CHC052E**

CHC082E**

CHC282E-A304***

Trays capacity	5 (GN 2/1) or 10 (GN 1/1)	8 (GN 2/1) or 16 (GN 1/1)	7+7 (GN 2/1) or 14+14 (GN 1/1)
Full load capacity	46 kg	55 kg	55 + 55 kg
Trays runners pitch	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
Electric Power	3000 W	2800 W	2800 + 2800 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	805x890x970 h mm	805x890x1195 h mm	809x889x1993 h mm



- * DeliWARM with static heating
- ** Available with automatic washing system (Optional)
- *** Double independent cavities with separate controls and 2 core probes



CHC Control Panel



Models Cook&Hold Static heat* / Smoker

Models Cook&Hold Static heat* / Smoker



DeliWARM



DeliWARM

CHS052E**

CHS082E**

FAB052E**

FAB082E**

Trays capacity	5 (GN 2/1) or 10 (GN 1/1)	8 (GN 2/1) or 16 (GN 1/1)	Trays capacity	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	Full load capacity	46 kg	55 kg
Trays runners pitch	75 mm	75 mm	Trays runners pitch	75 mm	75 mm
Operating Temperature	from +30°C to +160°C	from +30°C to +160°C	Operating Temperature	from +30°C to +160°C	from +30°C to +160°C
Electric Power	3150 W	2950 W	Electric Power	3150 W	2950 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	805x890x1200 h mm	805x890x1425 h mm	Dimensions	725x810x1011 h mm	725x810x1236 h mm



* DeliWARM with static heating

** Available with automatic washing system (Optional)



CHS/FAB Control Panel

Model Pressure

CVE031E

Trays capacity	3 (GN 1/1)
Operating Temperature	from +50°C to +122°C (1,2 bar max)
Trays runners pitch	80 mm
Electric Power	15500 W
Electric supply	AC 3N 400V 50/60 Hz
Dimensions	730x880x840 h mm



CVE Control Panel



Model FlexyGrill

SEH103E*

Cooking Surface	1 x GN 1/1
Heating source	Irradiation from above and below*
Timer	20 min. max.
Electric Power	7100 W
Electric supply	AC 380-415V 3N 50/60 Hz
Dimensions	600x608x536 h mm



* Vitro-ceramic solid cooking hob housed in the lower surface with 4 power levels for double-sided cooking



FlexyGrill Control Panel



Model Grill

SEC003E

Cooking Surface	1 x GN 1/1
Heating source	Irradiation from above
Timer	20 min. max.
Electric Power	4100 W
Electric supply	AC 220-240V 50/60 Hz
Dimensions	600x608x536 h mm



Grill Control Panel

Models Grill Plus

SEH003E

Cooking Surface	1 x GN 1/1
Heating source	Irradiation from above
Timer	20 min. max.
Electric Power	4600 W
Electric supply	AC 380-415V 3N 50/60 Hz
Dimensions	600x608x536 h mm



SEH004E

Cooking Surface	1 x GN 4/3
Heating source	Irradiation from above
Timer	20 min. max.
Electric Power	6100 W
Electric supply	AC 380-415V 3N 50/60 Hz
Dimensions	765x608x536 h mm



Grill Plus Control Panel



REGENERATION EQUIPMENT

The RETHERMA product line is the flagship of the Moduline offer. In 20 years of experience, Moduline, in fact, has developed a range of regenerators for all needs: 61 models with 3 different types of control.

Load capacities ranging from 4 GN 2/3 up to 40 GN 1/1 for bulk regeneration; from 12 to 126 dishes for the regeneration of "à la carte" menus or those dishes for ceremonies and events. Thanks to the delicacy of regeneration, Retherm allows you to serve dishes prepared in advance, preserving their organoleptic characteristics, as if they had been freshly cooked.

Retherm allows you to regenerate food in any type of container, application and for any type of audience, from a minimum of 20 to a maximum of 500 people per cycle of regeneration.



Models Retherma



GRE060C/E/EW**

GRE106C/E/EW**

Trays capacity	6 (GN 2/3)	6 (GN 1/1)
Plates capacity	6 Ø 200-320	12 Ø 200-260 o 6 Ø 270-320
Tray Runners Pitch	64 mm	64 mm
Operating Temperature	from +30°C to +160°C (210°C E/EW)	from +30°C to +160°C (210°C E/EW)
Electric Power	3450-3600 W*	3450-3600 W*
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	550x610x835-854* h mm	550x845x835-854* h mm



Models Retherma



GRE061C/E/EW**

Trays capacity	6 (GN 1/1)
Plates capacity	12 Ø 200-260 o 6 Ø 270-320
Tray Runners Pitch	64 mm
Operating Temperature	from +30°C to +160°C (210°C E/EW)
Electric Power	3450-3600 W*
Electric supply	AC 220-240V 50/60 Hz
Dimensions	800x715x835-854 h mm



* Depending on the model

**ClimaChef included in the standard features (C Version excluded)



GRE-C Version Control Panel



GRE-E/EW Version Control Panel

Models Retherma



Models Retherma



	RRS040C*	RRS060C*	RRS090C*		RRS071C*	RRS101C*
Trays capacity	4 (GN 2/3)	6 (GN 2/3)	9 (GN 2/3)	Trays capacity	7 (GN 1/1)	10 (GN 1/1)
Full Load capacity	9,6 Kg	14,5 Kg	21,5 Kg	Full load capacity	25 Kg	36 Kg
Tray Runners Pitch	95 mm	75 mm	75 mm	Tray Runners Pitch	75 mm	75 mm
Operating Temperature	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C	Operating Temperature	from +30°C to +160°C	from +30°C to +160°C
Electric Power	3450 W	3450 W	6800 W	Electric Power	6300 W	12500 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 380-415V 3N 50/60 Hz	Electric supply	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz
Dimensions	650x650x582 h mm	650x650x657 h mm	650x650x882 h mm	Dimensions	825x680x732 h mm	825x680x957 h mm



* Model Without Humidity Control

RRS Control Panel



Models Retherma



Models Retherma



RRO061C/D/E

RRO101C/D/E

RRO141C/D/E

RRO072C/D/E

RRO102C/D/E

RRO142C/D/E

Trays capacity	6 (GN 1/1)	10 (GN 1/1)	14 (GN 1/1)	Trays capacity	7 (GN 2/1)	10 (GN 2/1)	14 (GN 2/1)
Plates capacity	10/12 (Ø 200-260mm) 5/6 (Ø 270-320mm)	16/20 (Ø 200 mm -260 mm) 8/10 (Ø 270-320mm)	22/28 (Ø 200 mm - 260 mm) 11/14 (Ø 270-320mm)	Plates capacity	24/28 (Ø 200 mm -260 mm) 12/14 (Ø 270 mm - 320 mm)	32/40 (Ø 200 mm - 260 mm) 16/20 (Ø 270 mm - 320 mm)	44/56 (Ø 200 mm - 260 mm) 22/28 (Ø 270 mm - 320 mm)
Tray Runners Pitch	78 mm	76 mm	76 mm	Tray Runners Pitch	78 mm	76 mm	76 mm
Operating Temperature	from +30°C to +160°C (210°C D/E)	from +30°C to +160°C (210°C D/E)	from +30°C to +160°C (210°C D/E)	Operating Temperature	from +30°C to +160°C (210°C D/E)	from +30°C to +160°C (210°C D/E)	from +30°C to +160°C (210°C D/E)
Electric Power	6300 W	12500 W	15500 W	Electric Power	12500 W	15500 W	23200 W
Electric supply	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	Electric supply	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz
Dimensions	800x760x886 h mm	800x760x1186 h mm	800x760x1661 h mm	Dimensions	860x910x966 h mm	860x910x1186 h mm	860x910x1661 h mm



RRO-C Version Control Panel



RRO-D Version Control Panel



RRO-E Version Control Panel

Models Retherma



Models Retherma



RRT061C/D/E*

RRT101C/D/E*

RRT161C/D/E*

RRT112C/D/E*

RRT153C/D/E*

RRT162C/D/E*

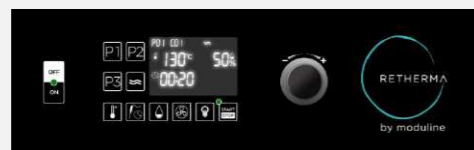
Trays capacity	6 (GN1/1)	10 (GN 1/1)	16 (GN 1/1)	Trays capacity	10 (GN 2/1) o 20 (GN 1/1)	16 (GN 2/1) o 32 (GN 1/1)	16 (GN 2/1)
Plates capacity	10/12 (Ø 200 mm - 260 mm) 5/6 (Ø 270 mm - 320 mm)	16/20 (Ø 200 mm - 260 mm) 8/10 (Ø 270 mm - 320 mm)	32 (Ø 200 mm - 260 mm) 16 (Ø 270 mm - 320 mm)	Plates capacity	40 (Ø 200 mm - 260 mm) 20 (Ø 270 mm - 320 mm)	64 (Ø 200 mm - 260 mm) 32 (Ø 270 mm - 320 mm)	64 (Ø 200 mm - 260 mm) 32 (Ø 270 mm - 320 mm)
Tray Runners Pitch	78 mm	76 mm	72 mm	Tray Runners Pitch	76 mm	72 mm	79 mm
Operating Temperature	from +30°C to +160°C (210°C D/E)	from +30°C to +160°C (210°C D/E)	from +30°C to +160°C (210°C D/E)	Operating Temperature	from +30°C to +160°C (210°C D/E)	from +30°C to +160°C (210°C D/E)	from +30°C to +160°C (210°C D/E)
Electric Power	3450 W	6800 W	6800 W	Electric Power	6800 W	10150 W	10150 W
Electric supply	AC 220-240V 50/60 Hz	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	Electric supply	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz
Dimensions	885x825x1066 h mm	885x825x1366 h mm	885x825x1831 h mm	Dimensions	1005x855x1186 h mm	1005x855x1711 h mm	945x975x1931 h mm



*Built-in water tank on all models



RRT-C Version Control Panel



RRT-D Version Control Panel



RRT-E Version Control Panel

Models Retherma



	RRFF20E*	RRFF22E**	RRFT20E*	RRFT22E**
Trays capacity	20 (GN 1/1)	20 (GN 1/1)	20 (GN 1/1)	20 (GN 1/1)
Plates capacity	84 Ø 230 - 310	84 Ø 230 - 310	62 Ø 230 - 310	62 Ø 230 - 310
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
Cavity Dimensions	780x695x1860 h mm	780x705x1860 h mm	570x860x1860 h mm	570x900x1860 h mm
Electric Power	12500 W	12500 W	12500 W	12500 W
Electric supply	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz
Dimensions	1179x932x1967 h mm	1179x913x1967 h mm	969x1127x1967 h mm	969x1199x1967 h mm



Models Retherma

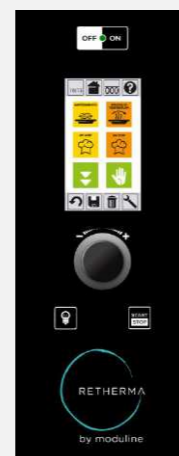


	RRFF40E*	RRFF42E**
Trays capacity	40 (GN 1/1) or 20 (GN 2/1)	40 (GN 1/1) or 20 (GN 2/1)
Plates capacity	126 Ø 230 - 310	126 Ø 230 - 310
Operating Temperature	from +30°C to +160°C	from +30°C to +160°C
Cavity Dimensions	780x965x1860 h mm	780x975x1860 h mm
Electric Power	23200 W	23200 W
Electric supply	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz
Dimensions	1179x1207x1967 h mm	1179x1177x1967 h mm



- * Trays or Plates holding trolley not included
Standard equipment: ClimaChef + Core probe + USB port
- ** Pass-through version

E Version Control Panel



Models Retherma



RRD061E*

RRD101E*

Trays capacity	6 (GN 1/1)
Plates capacity	12 Ø 200-260 6 Ø 270-320 mm
Tray Runners Pitch	78 mm
Operating Temperature	from +0°C to +160°C
Electric Power	3450 W
Electric supply	AC 220-240V 50 Hz
Dimensions	885x829x1395 h mm

Trays capacity	10 (GN 1/1)
Plates capacity	20 Ø 200-260 10 Ø 270-320
Tray Runners Pitch	76 mm
Operating Temperature	from +0°C to +160°C
Electric Power	6800 W
Electric supply	AC 380-415V 3N 50 Hz
Dimensions	885x829x1700 h mm

Models Retherma



RRD153E*

Trays capacity	16 (GN 2/1) or 32 (GN 1/1)
Plates capacity	64 Ø 200-260 32 Ø 270-320
Tray Runners Pitch	72 mm
Operating Temperature	from +0°C to 160°C
Electric Power	10150 W
Electric supply	AC 380-415V 3N 50 Hz
Dimensions	1005x855x2010 h mm



COMBINATION VERSIONS:

Cold Holding
+
Regeneration
+
Hot Holding



COMBINATION VERSIONS:

Cold Holding
+
Regeneration
+
Hot Holding

*With Refrigeration Unit



E Version Control Panel

E Version Control Panel



Models Retherma



RRFC20E*

RRFC40E*

Trays capacity	20 (GN 1/1)	40 (GN 1/1) o 20 (GN 2/1)
Plates capacity	84 Ø 230-310	126 Ø 230-310
Operating Temperature	from +0°C to +160°C	from +0°C to +160°C
Cavity Dimensions	780x695x1860 h mm	780x975x1860 h mm
Electric Power	12500 W	23200 W
Electric supply	AC 380-415V 3N 50 Hz	AC 380-415V 3N 50 Hz
Dimensions	1179x932x2292 h mm	1179x1207x2292 h mm



COMBINATION VERSIONS:

Cold Holding
+
Regeneration
+
Hot Holding



* Standard Equipment: Refrigeration Unit, ClimaChef + Core probe + USB port + SpeedGrade.
Trays or Plates holding trolley not included

E Version Control Panel



H O L D I N G

Having a meal, it is very important to be able to consume dishes at the correct temperature. Moduline with HOLD range of food holding equipment, both hot and cold, excels in this function.

The Warm models, hot holding devices, allow you to store the dishes at the right temperature, without dehydrating them, thanks to the static or ventilated heating with ClimaChef humidity control. Warm has 39 models, all with electronic control: countertop, with drawers, built-in, trolleys and floor standing type.

The HOLD range is completed by 4 refrigerated trolleys, 2 chillers and 2 freezers of the COLD range, and 4 neutral service trolleys. The latter allow you to serve cold dishes, where they are required in every type of service.



Models Hold/Warm Static*



HSW011E**

HSW012E**

HSW013E**

Pan capacity	1 (GN 1/1) max 150	2 (GN 1/1) max 150	3 (GN 1/1) max 150
Full load capacity	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
Electric Power	700 W	1000 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	660x595x310 h mm	660x595x520 h mm	660x595x730 h mm

Models Hold/Warm Static*



HSW001E**

HSW002E**

HSW003E**

Pan capacity	1 (GN 1/1) max 150	2 (GN 1/1) max 150	3 (GN 1/1) max 150
Full load capacity	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
Electric Power	700 W	1000 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	450x660x310 h mm	450x660x520 h mm	450x660x730 h mm



* "DeliWARM" Static Heating
 ** Single Cavity Temperature



HSW-E Control panel



Control panel with WIFI (optional)

Models Hold/Warm Static*



Models Hold/Warm Static*



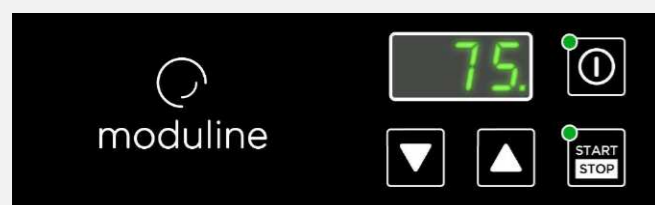
	HSW001 ER**	HSW002 ER**	HSW011 ER**	HSW012 ER**
Pan capacity	1 (GN 1/1) max 150	2 (GN 1/1) max 150	1 (GN 1/1) max 150	2 (GN 1/1) max 150
Full load capacity	6 kg	12 kg	6 kg	12 kg
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
Electric Power	700 W	1000 W	700 W	1000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	450x647x223 h mm	450x647x433 h mm	660x582x223 h mm	660x582x433 h mm

	HSW212 E***	HSW313 E****
Pan capacity	2 (GN 1/1) h max 150	3 (GN 1/1) h max 150 **
Full load capacity	12 Kg	18 Kg
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C
Electric Power	1400 W	2100 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	705x680x614=635 h mm	705x680x842=863 h mm



* "DeliWARM" Static Heating
 ** Built-in version with remote controls

*** Double independent cavities with separate controls
 **** Triple independent cavities with separate controls



HSW-ER/HSW-E Control panel



Control panel with WIFI (optional)

Models Hold/Warm Static*



	HHT081K	HHT161K	HHT161KP**	HHT281K◇
Trays capacity	8 (GN 1/1)	16 (GN 1/1)	16 (GN 1/1)	8+8 (GN 1/1)
Tray Runners Pitch	75 mm	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	from +30°C to +120°C
Electric Power	1000 W	2000 W	2000 W	2000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	550x730x1035 h mm	550x730x1760 h mm	555x740x1760 h mm	550x730x1760 h mm



Models Hold/Warm Static*



	HHT052K	HHT082K	HHT162K/KP**	HHT282K/KP**◇
Trays/Plate capacity	5 (GN 2/1) or 10 (GN 1/1)	8 (GN 2/1) or 16 (GN 1/1)	16 (GN 2/1) or 32 (GN 1/1)	8+8 (GN 2/1) or 16+16 (GN 1/1)
Tray Runners Pitch	75 mm	75 mm	75 mm	75 mm
Operating Temp.	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	1500 W	1500 W	3000 W	3000 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	740x840x760 h mm	755x850x1035 h mm	760x845x1760 h mm	760x845x1760 h mm

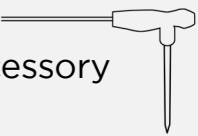


- * "DeliWARM" Static Heating
- **Pass-through version
- ◇ 2 Cavities with independent controls

Optional WI-FI connection (except on HHT281K)



Optional core temperature probe, can also be added as an after-market accessory



HHT-K Control panel

Models Hold/Warm Ventilated*



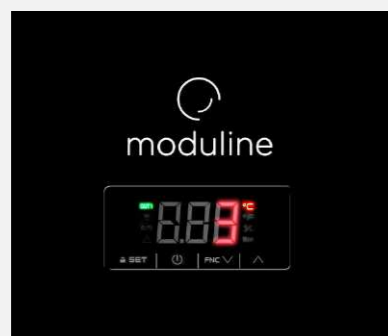
Models Hold/Service**

	HHA101EV	HHA102EV	HHA201EV	HHA202EV		HHA101N	HHA102N	HHA201N	HHA202N
Pan capacity	10 (GN 1/1)	10 (GN 2/1) or 20 (GN 1/1)	20 (GN 1/1)	20 (GN 2/1) or 40 (GN 1/1)					
Full load capacity	24 Kg	48 Kg	48 Kg	96 Kg	Trays capacity h 40mm	10 (GN 1/1)	10 (GN 2/1) or 20 (GN 1/1)	20 (GN 1/1)	20 (GN 2/1) or 40 (GN 1/1)
Operating Temperature	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C	Trays capacity h 100 mm	5 (GN 1/1)	5 (GN 2/1) or 10 (GN 1/1)	10 (GN 1/1)	10 (GN 2/1) or 20 (GN 1/1)
Electric Power	2300 W	2300 W	2300 W	2300 W	Trays capacity h 150 mm	3 (GN 1/1)	3 (GN 2/1) or 6 (GN 1/1)	6 (GN 1/1)	6 (GN 2/1) or 12 (GN 1/1)
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	Full load capacity	24 Kg	48 Kg	48 Kg	96 Kg
Dimensions	549x748x1156 h mm	754x863x1156 h mm	553x744x1857 h mm	758x859x1857 h mm	Dimensions	549x748x1156 h mm	754x863x1156 h mm	553x744x1857 h mm	758x859x1857 h mm



* Ventilated Heating with humidification (manual water loading)

** Neutral Service Trolleys



HHA Control panel



Control panel with WIFI (optional)

Models

Hold/Warm Ventilated

Modells

Hold/Ventilated

	HHF061K*	HHF101K*		HHF106K*	HHF110K*
Tray capacity	6 GN1/1	10 GN1/1	Tray capacity	6 GN1/1	10 GN1/1
Plate capacity	12 Ø 200-260 / 6 Ø 270-320	20 Ø 200-260 / 10 Ø 270-320	Plate capacity	12 Ø 200-260 / 6 Ø 270-320	20 Ø 200-260 / 10 Ø 270-320
Product capacity	15 kg	20 kg	Product capacity	15 kg	20 kg
Operating temperature	from +30°C to +120°C	from +30°C to +120°C	Operating temperature	from +30°C to +120°C	from +30°C to +120°C
Guide spacing	64mm	64mm	Guide spacing	64mm	64mm
Electrical power	2400W	3450W	Electrical power	2400W	3450W
Electrical supply	AC220-240V 50/60Hz	AC220-240V 50/60Hz	Electrical supply	AC220-240V 50/60Hz	AC220-240V 50/60Hz
Dimensions	800x715x854 h mm	800x715x1094 h mm	Dimensions	550x845x854 h mm	550x845x1062 h mm



*With ClimaChef automatic humidity control, core temperature probe, glass door with LED lighting, USB port



HHF-K Control panel

Models

Hold/Warm Ventilated*

	HHF112E	HHF153E
Trays capacity	10 (GN 2/1) o 20 (GN 1/1)	16 (GN 2/1) o 32 (GN 1/1)
Full Load capacity	72 Kg	115 Kg
Operating Temperature	from +30°C to +120°C	from +30°C to +120°C
Electric Power	2800 W	2800 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	1005x855x1186 h mm	1005x855x1711 h mm



* Ventilated heating with electronic humidity control ClimaChef, Core probe, USB port, Glass doors with internal lighting. Multilevel timers with 5 or 8 timed zones

HHF-E Control Panel



Models

Hold/Warm Ventilated**

Models

Hold/Ventilated**

	HHFF20E*	HHFF22E*◇	HHFT20E*	HHFT22E*◇
Trays capacity	20 (GN 1/1)	20 (GN 1/1)	20 (GN 1/1)	20 (GN 1/1)
Plates capacity	84 Ø 230-310	84 Ø 230-310	62 Ø 230-310	62 Ø 230-310
Operating Temp.	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C
Cavity Dimensions	780x695x1860 h mm	780x705x1860 h mm	570x860x1860 h mm	570x900x1860 h mm
Electric Power	6300 W	6300 W	6300 W	6300 W
Electric supply	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz
Dimensions	1179x932x1967 h mm	1179x913x1967 h mm	969x1127x1967 h mm	969x1199x1967 h mm

	HHFF40E*	HHFF42E*◇
Trays capacity	40 (GN 1/1) or 20 (GN 2/1)	40 (GN 1/1) or 20 (GN 2/1)
Plates capacity	126 Ø 230-310	126 Ø 230-310
Operating Temperature	from +30°C to +90°C	from +30°C to +90°C
Cavity Dimensions	780x965x1860 h mm	780x975x1860 h mm
Electric Power	7800 W	7800 W
Electric supply	AC 380-415V 3N 50/60 Hz	AC 380-415V 3N 50/60 Hz
Dimensions	1179x1207x1967 h mm	1179x1177x1967 h mm



* Trays or Plates holding trolleys not included
Standard Equipment: ClimaChef, Core probe, USB port

** Ventilated Heating With ClimaChef

◇ Pass-through Versions

HHFF/HHFT-E Version Control Panel



Models

Hold/Cold

Models

Hold/Cold

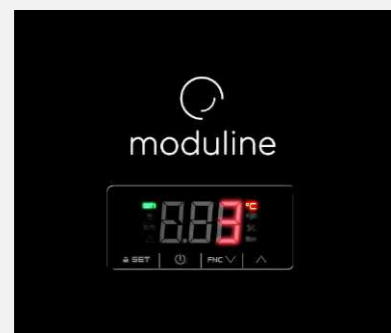
HCT162E

HCT122E

HFT162E

HFT122E

Trays capacity	16 (GN 2/1) or 32 (GN 1/1)	12 (GN 2/1) or 24 (GN 1/1)	Trays capacity	16 (GN 2/1) or 32 (GN 1/1)	12 (GN 2/1) or 24 (GN 1/1)
Plates capacity	64 Ø 200-260 32 Ø 270-320	48 Ø 200-260 24 Ø 270-320	Plates capacity	64 Ø 200-260 32 Ø 270-320	48 Ø 200-260 24 Ø 270-320
Tray Runners Pitch	68 mm	68 mm	Tray Runners Pitch	68 mm	68 mm
Operating Temperature	from +0°C to +10°C	from +0°C to +10°C	Operating Temperature	from -18°C to +5°C	from -18°C to +5°C
Electric Power	200 W	200 W	Electric Power	360 W	360 W
Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz	Electric supply	AC 220-240V 50/60 Hz	AC 220-240V 50/60 Hz
Dimensions	796x880x1943 h mm	796x880x1943 h mm	Dimensions	796x880x1943 h mm	796x880x1943 h mm



HCT/HFT Control panel



Control panel with WIFI (optional)

SCENARIOS

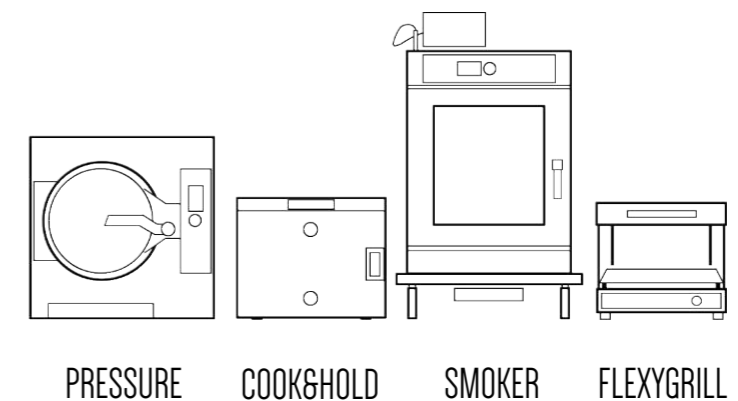
THE PERFECT SOLUTION FOR EVERY NEED

No matter what the scenario of your business is: Moduline has a solution for any type of restaurant: "à la carte" service, banqueting, "dark or ghost kitchens", franchise and finally catering.

Thanks to the completeness of the range, consisting of 10 product lines, operators will always find a technical solution for their cooking or kitchen applications. Cooking, smoking, blast chilling or shock freezing, regenerating, hot and cold holding: everything is possible thanks to the products of the Moduline Workflow, both used in sequence and stand-alone, from 30 to 15000 meals per cycle.

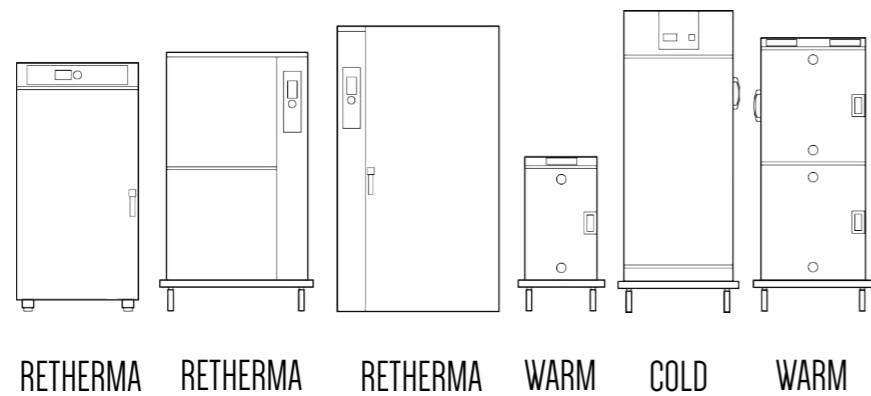
OI/Restaurant "a' la Carte"

Focus on the quality of ingredients and combinations to create masterpieces without worrying about logistics and timing. Moduline offers a range of innovative products for all cooking: Pressure, Cook&hold, FlexyGrill, Smoker, the ultimate in gourmet dining.



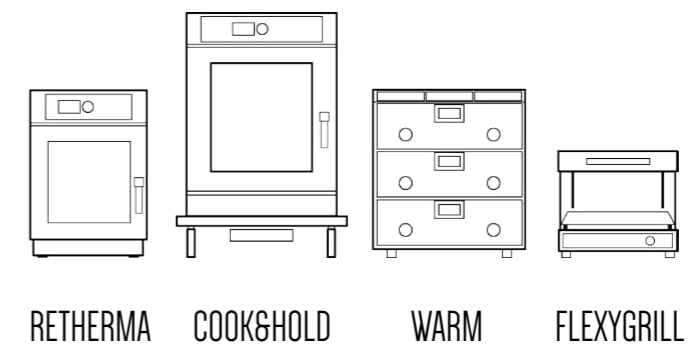
02/Banqueting and Catering

From 30 to 15,000 guests to serve at the same time, keeping the consistency of the dishes unaltered and uniform from the first to the last dish served, is the most difficult challenge of modern caterers. All this is possible thanks to Retherm. All the quality of freshly cooked dishes, without stress. And if there's a delay or a setback, Hold/Warm helps operators keep their food warm.



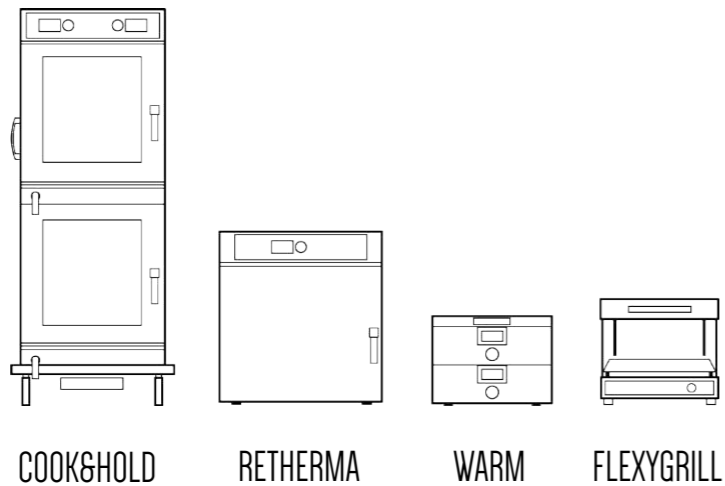
03/Food Chains and Franchising

Standardization, speed, and just-in-time: these are the three keywords that make sense of the daily commitment of Moduline in the world of franchised catering. Cook quickly or regenerate, cook over-night or finish and if necessary, keep food hot.



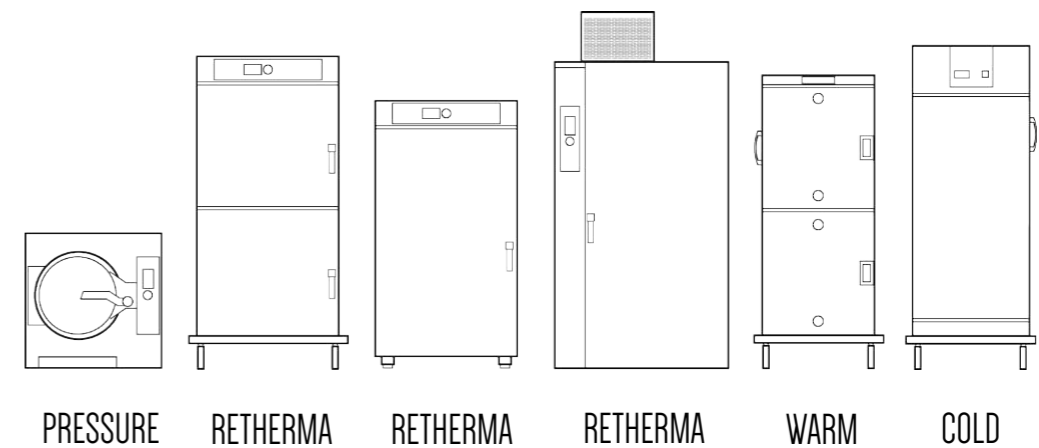
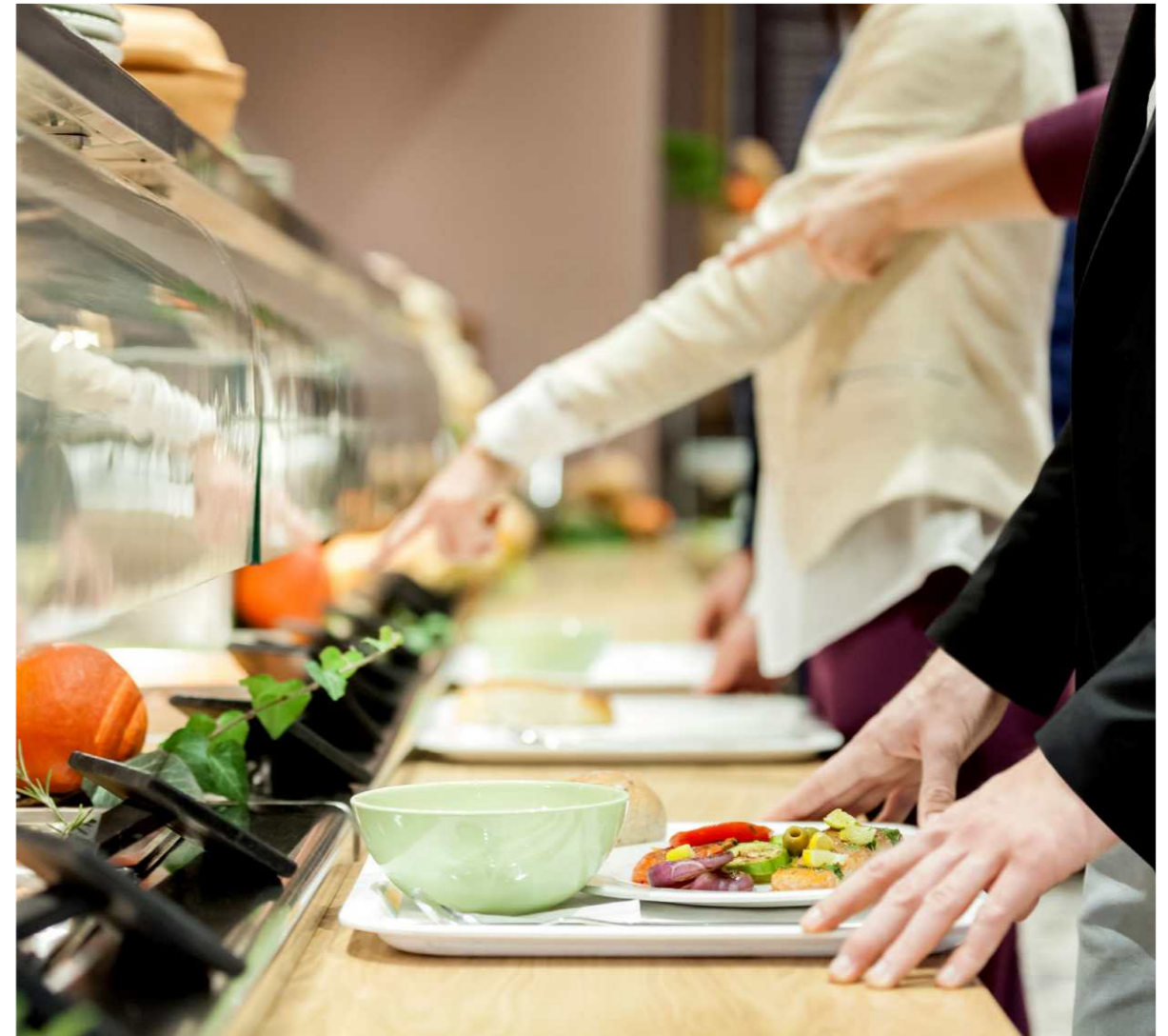
04/Delivery and Take Out

Commercial catering is evolving. More and more consumers have moved the place of sharing meals within their home, preferring them to crowded or sometimes difficult to reach places. The food delivery has grown and is specializing. Moduline offers Cook&hold, Retherm, FlexyGrill and Hold for all the ghosts and dark kitchens that prepare and organize the delivery of your favorite meals, without compromise on the quality and freshness of the dishes.



05/Catering Collective and Hospital

The constant growth of the world's population, combined with longer life expectancy, is also a daily challenge for collective catering, which every day must provide meals to schools, hospitals, retirement homes, military camps, or field kitchens, containing costs while having to ensure adequate standards of food quality and safety. Moduline offers first and foremost Retherm, the ideal solution for all collective kitchens, as well as the wide range of Warm hot holding and Cold holding trolleys, for the transport of food inside the premises.



The data contained in this document are not binding.
The company reserves the right to bring technical modifications at any time.



KLOP|PRO
SUSTAINABLE KITCHEN SOLUTIONS



PROUD DISTRIBUTOR IN THE BENELUX REGION OF


moduline



Oostergracht 7a | 3763 LX Soest NL
+31 (0) 302 412 021
Info@kloppro.nl
www.kloppro.nl | www.modulinebenelux.com