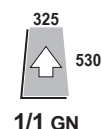


MCR051E

*STATIC HOLDING CABINET AND SLOW COOKING
(WITH CORE PROBE)*



CONSTRUCTION FEATURES

- Tightness chamber with radiused corners
- Total thermic insulation with rock or glass wool
- Long lasting door seal, made up of food-grade and high-heat resistant silicone
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handle with magnetic closure

FUNCTIONAL FEATURES

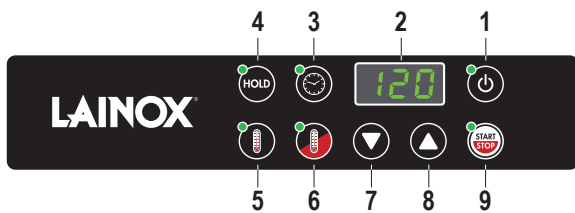
- Electronic control of the time, temperature and core probe
- Operating temperature 30°C ÷ 120°C
- Humidity vent
- End-of-cycle buzzer
- Designed for stacking
- Suction feet
- Chamber with safety thermostat

STANDARD SUPPLY


- Internal core probe
 - Removable GN2/1 tray racks
-


MCR051E

External dimensions (W x D x H)	mm	450 x 635 x 555	Trays capacity - distance	mm	5 x 1/1 GN - (75)
Power supply voltage	V - Hz	1N-AC 230 V 50 Hz / 60 Hz	Containers max height 1/1 GN	mm	5 x 65 (h) 2 x 150 (h) 1 x 200 (h) + 1 x 150 (h)
Total electric power	Kw	1	Product max capacity	Kg	18
Consumption	A	4,4	Net weight	Kg	27
Working temperature	°C	30 ÷ 120			

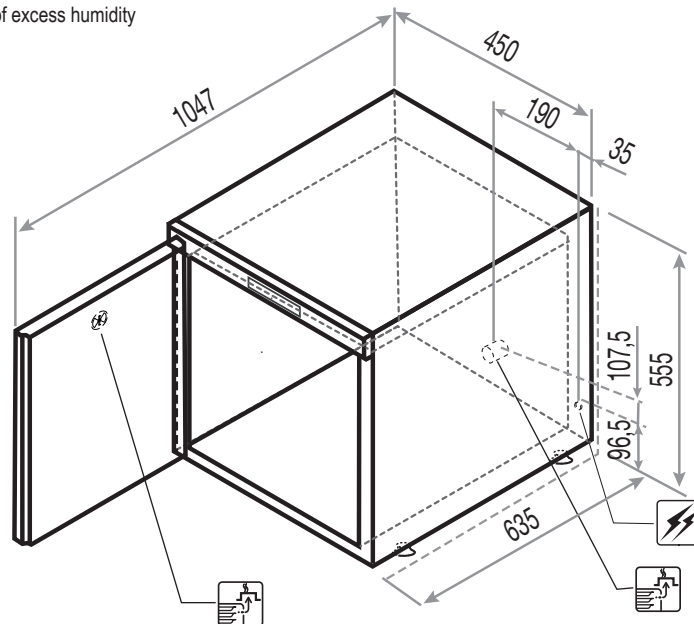


- 1 - ON/OFF switch
- 2 - Display
- 3 - Time selection key
- 4 - Keeping warm or regenerating mode programming keys
- 5 - Temperature selection key
- 6 - Core probe on/off key
- 7 - Temperature decrease key
- 8 - Temperature increase key
- 9 - START / STOP key

 Electricity supply cable inlet

 Adjustable vent for release of excess humidity

CE



The data reported in this document is to be considered non-binding. The company reserves the right to make changes at any time, without prior notice.

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