



**Catalogue**  
**FOOD SERVICE**  
**Chapter**  
**DISTRIBUTION**

**Specific model**  
CCHF-40 230V 1N 50/60Hz

19044551

19/06/2024

The photo may show the standard model and not the configured one

**DENOMINATION:**

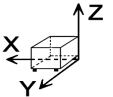
Hot trolley with humidity control CCHF-40 capacity 40 levels GN 2/1 with guide spacing of 70mm.

**DESCRIPTION :**

- All parts of the trolley have been carefully analysed and tested to offer maximum temperature performance in the interior, bearing in mind the following most important requirements: ease of use, minimum maintenance and facilitation of cleaning tasks.
- Modern and intuitive electronic control panels.
- Double walled sides and door, insulated with high density polyurethane, giving great robustness and firmness.
- Recessed monoblock guides with wide radius, guaranteeing maximum hygiene.
- Efficient heat production system composed of heating element and fan.
- Recessed water reservoir with rounded corners. The heat is produced by a high-performance silicon heating element.
- 4-level humidity regulation system to adapt to the different products kept inside. The humidity system can also be fully switched off, reducing energy consumption.
- The 270° opening door offers users maximum freedom of movements and safety during daily use, increasing comfort and well-being during work operations.
- The inner door panel is completely smooth and free from any elements that might prevent thorough cleaning.
- No heat loss. Door seal fixed to the frame of the structure. Can be replaced easily without the need for tools.
- The whole perimeter is protected by a bumper, manufactured in resistant, nonmarking material.
- Pivoting wheels, 2 with brakes.
- Manufactured completely in AISI-304 stainless steel.
- Heat system designed to reach the operational temperature in a very short space of time.
- Electronic membrane keypad and digital display.
- Ergonomic latch with lock.
- Modern, elegant and very robust design.
- Storage of GN 2/1 trays.
- Shelves and Gastronorm pans are not included.

**DIMENSIONS**

|            |          |                |          |
|------------|----------|----------------|----------|
| X Width    | 1525 mm  | X Gross width  | 1625 mm  |
| Y Depth    | 935 mm   | Y Gross depth  | 940 mm   |
| Z Height   | 1855 mm  | Z Gross height | 2005 mm  |
| Net Weight | 245,0 kg | Gross Weight   | 260,0 kg |
| Net volume | 0,750 m3 | Gross volume   | 3,063 m3 |



**ELECTRICITY TECHNICAL SPECIFICATIONS**

|                    |          |
|--------------------|----------|
| Electric power     | 3,000 kW |
| Voltage            | 230V     |
| Phases             | 1N       |
| Electric frequency | 50/60Hz  |
| Amperage (A)       | 13A      |

**COLD TECHNICAL SPECIFICATIONS**

|             |         |
|-------------|---------|
| Temperature | +30/+90 |
|-------------|---------|

**TECHNICAL FEATURES**

|                 |    |
|-----------------|----|
| Number of trays | 40 |
|-----------------|----|



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