

Cook & Hold Oven 5 X GN2/1, USPH

Model: CSC052E-USPH • Article no: L24042

Power supply: 230V 1Ph ~50/60Hz

When sitting down to eat, it is essential to consume food at the correct temperature, whether hot or cold. However, during peak serving times or when there are many customers, it can be challenging to maintain the food's optimum temperature.

The COOK & HOLD range of low-temperature ovens offers the ultimate solution to this problem. These ovens are not limited to cooking; they excel in holding food at optimal serving temperatures without compromising flavor or texture.

With gentle heat always under control, the oven cooks food almost as if wrapping it up like a blanket, allowing time to work on the aromas and nutrients. Low-temperature cooking does not attack the food's fibers; instead, it transforms them naturally, enhancing the quality of the product, keeping it soft and succulent, and reducing weight loss.

MAIN FEATURES

- Capacity 5 x GN2/1 or 10 x GN1/1
- Electronic control of the time, temperature, and core probe
- Operating temperature 30° - 120°C
- Humidity vents
- Designed for stacking
- Chamber with safety thermostat
- Manual keyboard lock
- Marine feet

CSC052E-USPH, L24042
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Subject to change without notice.
For correct installation, refer to installation manual.

Technical data

Certifications & regulations

Certifications	CE
IP Class	X4
USPH	Yes

Dimensions & weight

Width, net (mm)	660
Depth, net (mm)	765
Height, net (mm)	565
Weight, net (kg)	37
Weight, gross (kg)	48
Volume, gross (m3)	0.37

Electric

Voltage (V)	230
Phase	1
Has neutral	No
Frequency (Hz)	50, 60
Connection Cable, length (m)	2.9
Connector side	Back
Loading (kW)	1.5
Max Amps in Phase (A)	6.6
Plug type	Schuko

Functions & appearance

Pan sizes	GN 2/1
Capacity, pans (pcs)	5
Adapted for container sizes	GN
Marine feet	Yes
Installation, type	Floor Model
Noise level < (dB)	70
Oven, type	Static
Temperature, max (°C)	120

General data

Country of origin	Italy
Variant Model Number	CSC052E-USPH

Included in delivery

Internal core probe.
Removable GN 2/1 tray racks.

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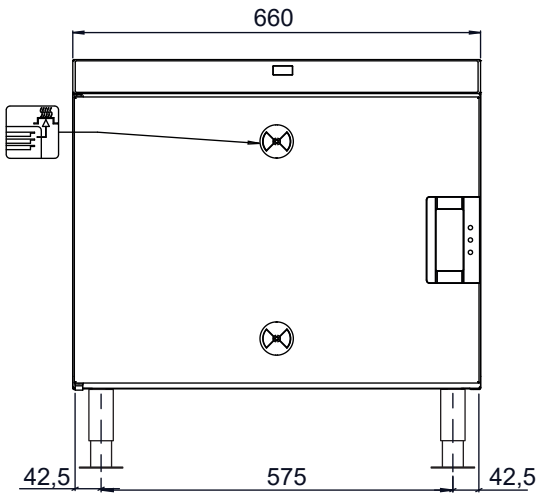
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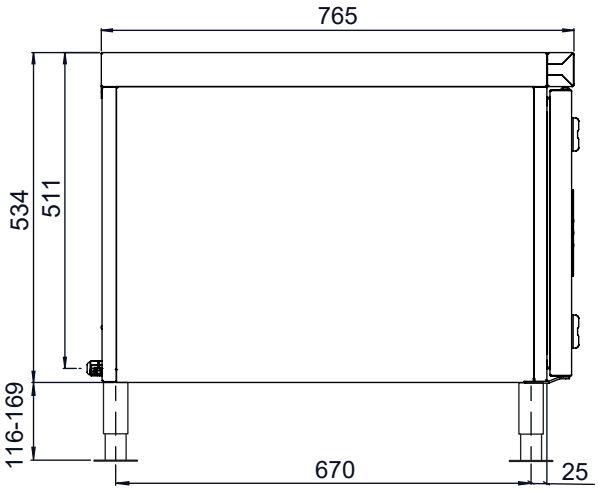
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DIMENSIONS

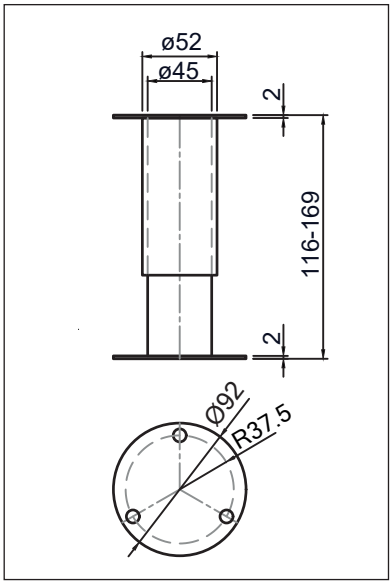
FRONT



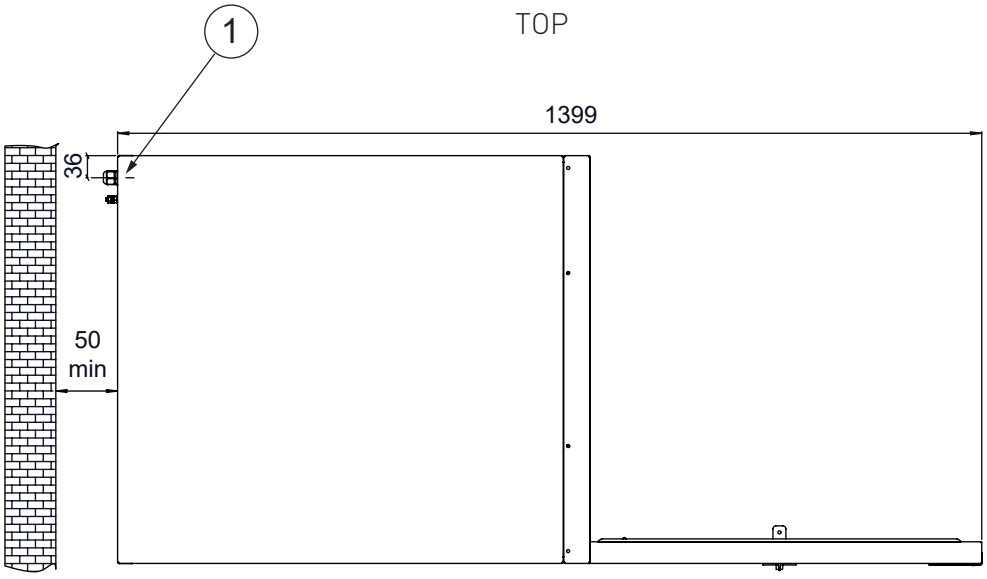
SIDE



DETAIL MARINE FEET



TOP



1. Electrical connection