

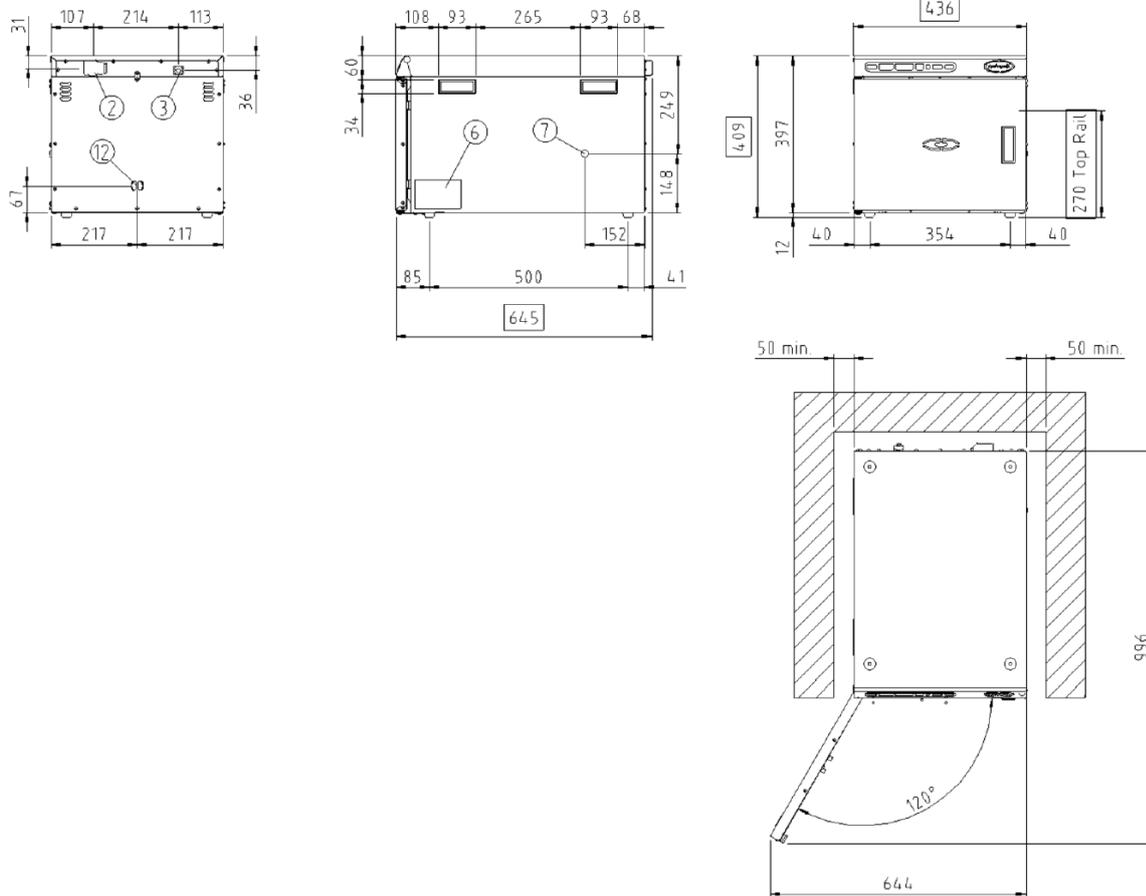
SCH030-GB

<p>MODEL CALDOLUX SCH030-GB</p>	<ul style="list-style-type: none"> • Cook and hold oven 	<ul style="list-style-type: none"> • Max. Cooking Temperature: 120°C
<div data-bbox="288 566 663 987" data-label="Image"> </div> <div data-bbox="185 1137 541 1164" data-label="Section-Header"> <p>STANDARD COOKING FEATURES</p> </div> <div data-bbox="185 1211 308 1238" data-label="Section-Header"> <p>SETTINGS:</p> </div> <div data-bbox="177 1279 679 1442" data-label="List-Group"> <ul style="list-style-type: none"> • DIGITAL PANEL CONTROL • COOKING Temperature: max 120 °C. • HOLDING Temperature: max 100°C • Max Timer: 9h 59m for Cooking + 9h 59m for Holding. • Chamber Temperature Variance : ± 6 °C </div>	<ul style="list-style-type: none"> • Digital control 	<ul style="list-style-type: none"> • Max. Cooking Time: 9h59m
<div data-bbox="829 600 984 627" data-label="Section-Header"> <p>DESCRIPTION</p> </div> <div data-bbox="829 647 1406 1019" data-label="Text"> <p>Cook&Hold Oven for Low Temperature cooking. . The COOK function (max 120°C) allows to cook slowly, gradually enhancing the softness of the meat and reducing weight loss. Thanks to the Core Probe you can always obtain juicy, evenly cooked food. The holding function (HOLD) keeps the food inside the cooking chamber at the ideal temperature for its consumption. With Caldolux you can build real cooking and holding stations, stacking one or more Cook&Hold ovens. Four handles make it very easy to move; you can cook or hold at the ideal temperature everywhere, also thanks to the included 230V socket. The digital panel is designed to handle one complete Cooking cycle using all necessary parameters.</p> </div> <div data-bbox="829 1137 1211 1164" data-label="Section-Header"> <p>STANDARD TECHNICAL FEATURES</p> </div> <div data-bbox="858 1261 1342 1536" data-label="List-Group"> <ul style="list-style-type: none"> • 3 x GN 1/1 chamber • CHAMBER PROBE • CORE PROBE • PULL HANDLES for transportation • MODULAR SET for column stacking • FRONTAL EXHAUST SLOTS for humidity extraction • LIGHTWEIGHT 25 kg • LOW ENERGY CONSUMPTION 0,85 kW • Stainless steel AISI 304 cooking chamber </div> <div data-bbox="1270 1942 1362 2007" data-label="Image"> </div>		

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Views
Dimensions and Weights
Connection positions
Power Supply

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DIMENSIONS AND WEIGHT	
Width	436 mm
Depth	645 mm
Height	409 mm
Weight	25 Kg
Pan Spacing	67 mm
Max Food Load	15 Kg
Cavity Dimensions	360x537x270 mm

POWER SUPPLY	
STANDARD	
Voltage	240 V
Phase	1PH+N+PE
Cycle	50 Hz
Power	0,85 kW
Maximum Amp Draw	3,5 A
Power cable requirement	H07RN-F 3G 1.5 mm ²
Cord diameter	10 mm
Plug	BS1363

CONNECTION POSITIONS	
2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
12	Hot fumes exhaust chimney
13	Accessories connection

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Wiring diagrams

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