

MÖDULINE

foodfinish & foodserve technologies





SLOW COOKING

Rediscover traditional flavours thanks to innovation

Gentle and controlled heat, which wraps around meat like a blanket, cooking it gently and preserving flavour, aroma and essential nutrients.

It is the traditional method of **low-temperature cooking**, applied **by Moduline** to its advanced **static ovens**, which do not attack food, but **brown them naturally, enhancing quality**, and keeping them soft and succulent, minimising the weight loss.

Thanks to the heating system, which uses a low-density cable wrapped outside the cavity to obtain uniform, stable and electronically controlled temperatures.

An extremely gentle process: **the Dt system** with the support of the core probe, allows to set the correct temperature difference between the cavity and the food's core, keeping it constant; lesser DT difference improves the final result.



✓ Inside the cavity the temperature is uniform and stable, ensuring extremely delicate and even cooking.



There is no comparison in the preparation of meat. It has been done like this for two hundred years, according to the system perfected by Count Rumford. Moduline adds the technology.

BENEFITS



FINAL QUALITY WITHOUT COMPARISON:

due to the delicateness of low-temperature cooking.



LESS WEIGHT-LOSS:

The possibility to use even second choice cuts of meat, ensuring substantial savings and yield increase.



INCREASED CLEANLINESS:

sealed cavity and external discharge system contribute to easy cleaning.



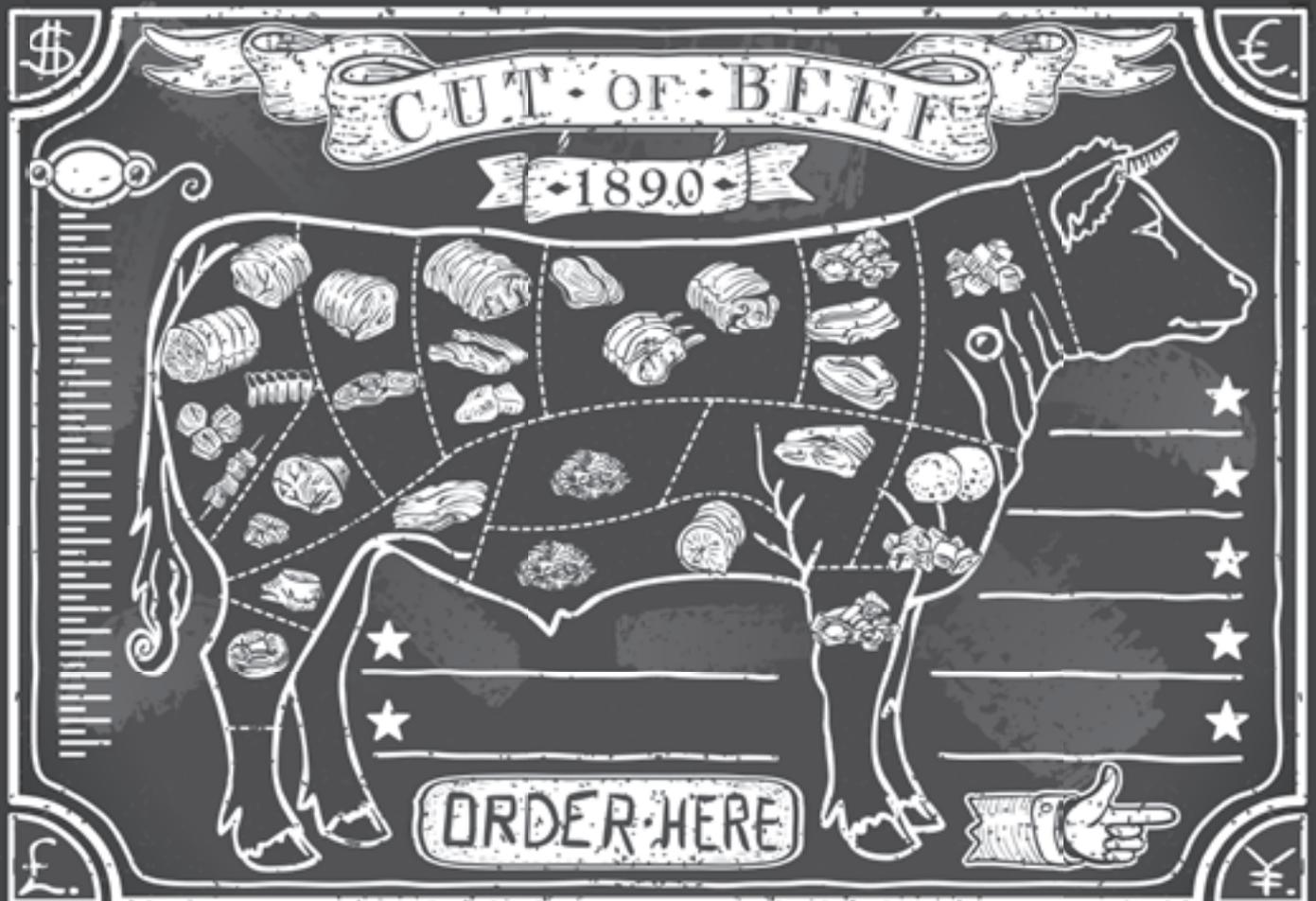
HOLDING TIMES ARE LONGER:

heat is not aggressive allowing the exposure of food for much longer, even up to 24 hours.



NUTRITIONAL VALUES:

as a result of Moduline's technology, precious nutritious substances are perfectly preserved.





PLUS

Materials, solutions, features.

Moduline equipment ensure high-level performances also as a result of the attention to details that make them practical, easy and safe to use.



1 Three-point core probe: ensures constant temperature control to the core, in order to obtain precise and delicate cooking.



2 Glass door and cavity lighting: constant monitoring of the process.



3 Drip tray on the door.

Programmable electronic control: with 4.3" touch-screen display.

Reinforced all-around bumpers made of PVC, to ensure high resistance to knocks, guaranteeing the integrity of contents and extended equipment life.

Snap shut closure and door seals: for perfect hydrothermal insulation.

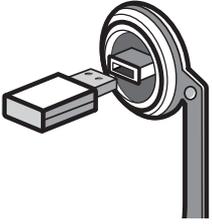


4 Drainage system: juices can be collected into a drip tray in the bottom of the cavity and it can be discharged at the end of the cooking process without opening the door.



OPTIONALS

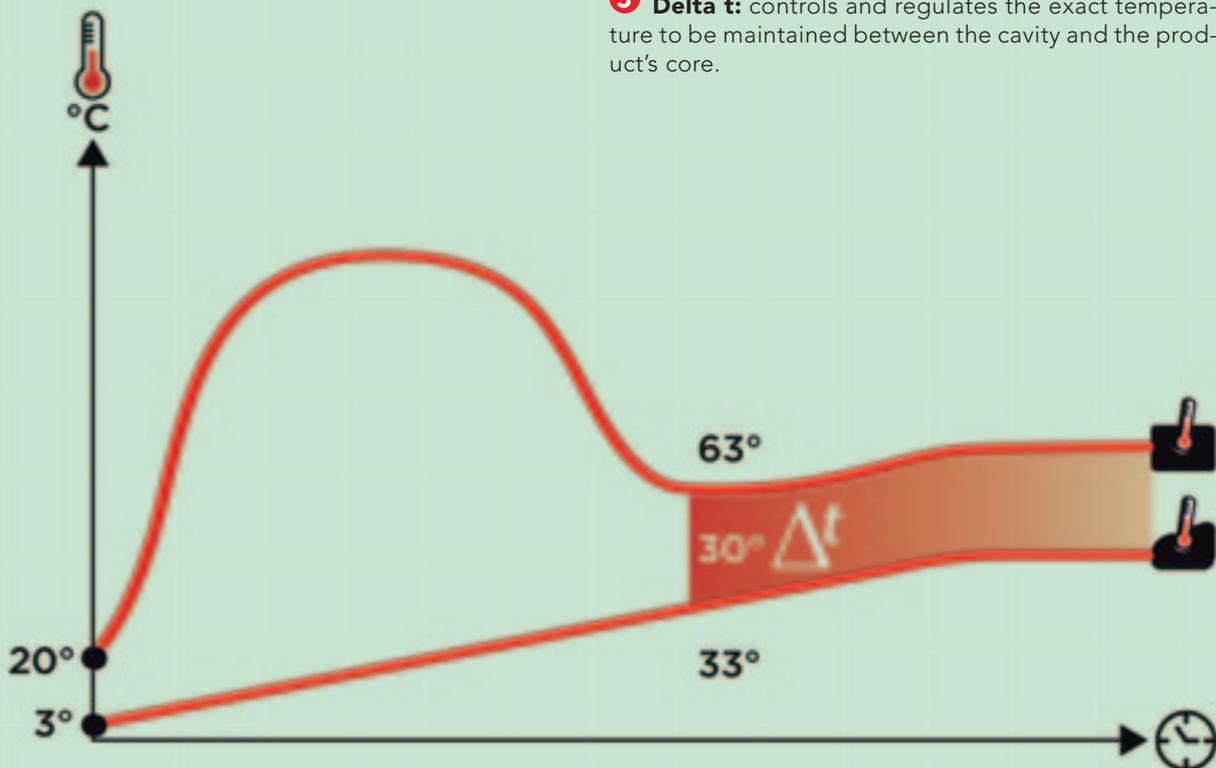
USB Port: allows HACCP data to be saved 24 hours a day up to 13 days.



Door lock: an automatic hermetic system, which eliminates the risk of the door being opened during cooking.



5 Delta t: controls and regulates the exact temperature to be maintained between the cavity and the product's core.





IDEAL FOR

Restaurants Hotels
Pubs Central kitchens
Gastronomy

Pub: the process allows huge savings even where the final price is calculated to the penny.

Gastronomy: products that are always evenly tender, staff can take care of other things while cooking occurs.





TASTE DOUBLES



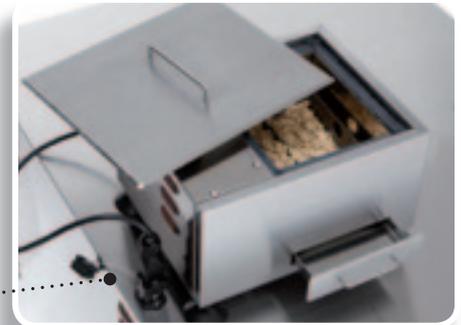


SMOKING

Hot or cold, an unique aroma

The new and advanced professional instruments make **hot or cold smoking** possible, even joining the benefits and the quality of **low-temperature cooking ovens**.

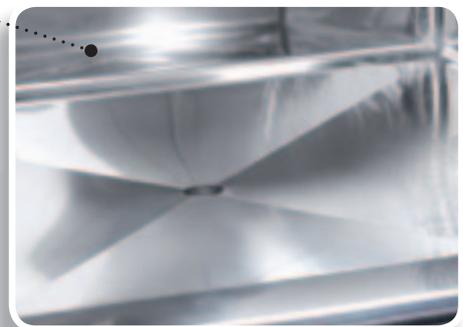
Versatile and innovative solutions to create original and creative recipes, according to practical and efficient traditional and contemporary working methods.



1 External smoke generator: removable and stainless steel made with ash collection tray.



2 Electrical connection for the smoke generator: controlled directly from the oven control panel.



3 Drainage system: juices can be collected into a drip tray in the bottom of the cavity and it can be discharged at the end of the process without opening the door.





High cooking technology for genuine full flavours, just like they used to be.

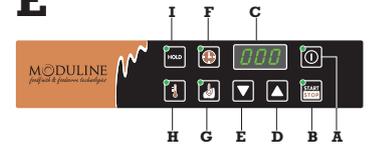
series CSC



	CSC 031 E	CSC 051 E	CSC 052 E
Trays capacity	3 GN 1/1	5 GN 1/1	10 GN 1/1 - 5 GN 2/1
Distance guides	70 mm (h)	70 mm (h)	70 mm (h)
Dimensions mm	450x635x400 h	450x635x550 h	655x755x550 h
Power V/50Hz	kW 0,7 AC 230V	kW 1 AC 230V	kW 1,5 AC 230V

vers.

E



Electronic control

- A** On/off switch
- B** Push-button START/STOP
- C** Display
- D** Temperature increase key
- E** Temperature decrease key
- F** Time selection key
- G** Core probe selection key
- H** Temperature selection key
- I** Keeping warm key

series CSD



	CSD 011 E	CSD 012 E	CSD 013 E
Drawers	1 container x GN 1/1	2 containers x GN 1/1	3 containers x GN 1/1
Containers depth	h max 150 mm	h max 150 mm	h max 150 mm
Dimensions mm	660x585x295 h	660x585x505 h	660x585x716 h
Power V/50Hz	kW 0,7 AC 230V	kW 1 AC 230V	kW 1 AC 230V

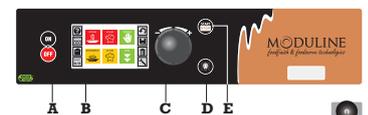
series CHC



	CHC 041 E	CHC 052 E	CHC 082 E	CHC 282 E
Trays capacity	4 GN 1/1	5 GN 2/1 - 10 GN 1/1	8 GN 2/1 - 16 GN 1/1	8+8 GN 2/1 - 16+16 GN 1/1
Product capacity	12 kg	46 kg	55 kg	55+ 55 kg
Distance guides	70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)
Dimensions mm	800x450x580 h	785x860x900 h	785x860x1120 h	795x855x1930 h
Power V/50Hz	kW 1,2 AC 230V	kW 3 AC 230V	kW 3 AC 230V	kW 3+3 AC 230V

vers.

E



Electronic control with programmer

- A** On/off switch
- B** Touch screen display
- C** Setting knob and select ENTER
- D** Push-button cooking chamber lighting
- E** Push-button START/STOP
- F** Connection for core probe



Cooking + smoking: double the taste!

series **CHS**



series **FAB**



vers.

E



Electronic control with programmer

- A** On/off switch
- B** Touch screen display
- C** Setting knob and select ENTER
- D** Push-button cooking chamber lighting
- E** Push-button START/STOP
- F** Connection for core probe

	CHS 052 E	CHS 082 E	FAB 52 E	FAB 82 E
Trays capacity	5 GN 2/1 - 10 GN 1/1	8 GN 2/1 - 16 GN 1/1	5 GN 2/1 - 10 GN 1/1	8 GN 2/1 - 16 GN 1/1
Product capacity	46 kg	55 kg	46 kg	55 kg
Distance guides	70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)
Dimensions mm	785x860x1085 h	785x860x1310 h	785x860x925 h	785x860x1150 h
Power V/50Hz	kW 3,2 AC 230V			

**Moduline
takes success
to the table!**



Made to achieve



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