



M O D U L I N E

food service

HOLDING SYSTEMS

MS 282 E

Static holding trolley



CONSTRUCTION FEATURES

- Two separately controlled compartments
- Plastic bumpers
- Total thermic insulation with rock or glass wood
- Long lasting front and doors seals made up of food grade of high heat resistance
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wise heating element that covers up all the chamber
- Snap-shut doors
- Mounted on four 150 mm diameter castors, two of which with brake
- Ergonomic handles for pushing and guiding
- Easy access to facilitate maintenance and repair

FUNCTIONAL FEATURES

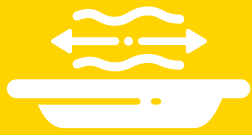
- Two separate electronic controls
- Operating temperature 30°-120°C
- Two adjustable humidity vents on the doors
- Chamber with safety thermostat

STANDARD SUPPLY

- Removable GN 2/1 e GN 1/1 tray racks

OPTIONS & ACCESSORIES

- No



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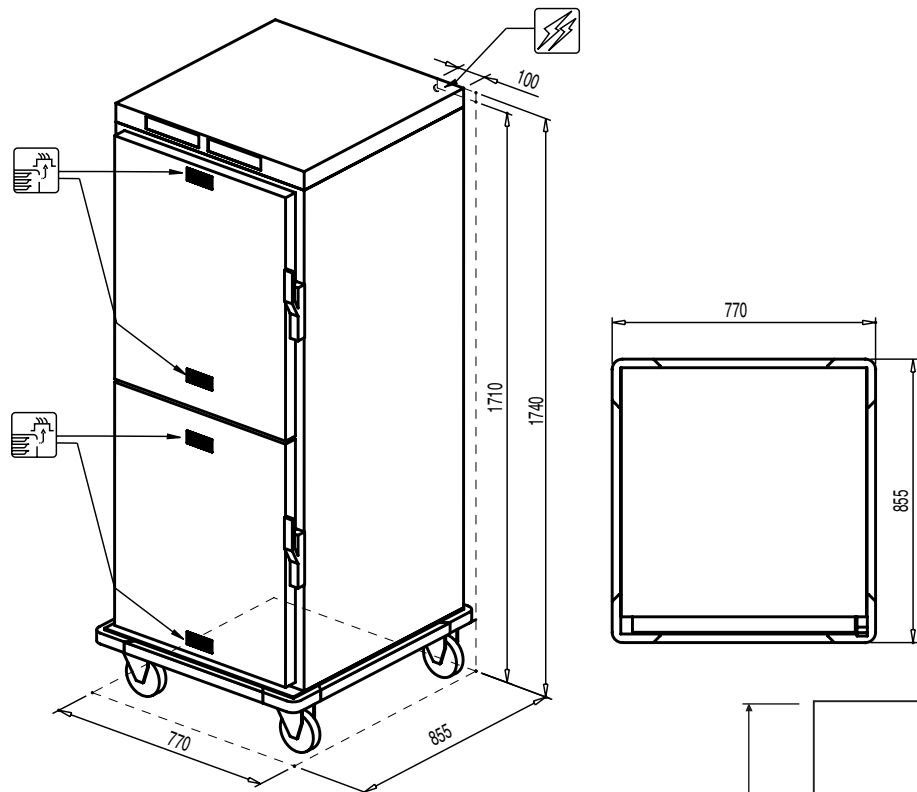
HOLDING SYSTEMS



Electronic control

- A ON/OFF switch
- B Temperature increase key
- C Temperature decrease key
- D Display
- E START/STOP key

TECHNICAL INSTALLATION DIAGRAM



Electricity supply cable inlet



Adjustable vent for release of excess humidity



Model	Overall dimensions (W x D x H) - mm	Trays capacity	Power kW	Power supply
MS 282 E	770 x 855 x 1740 h	(8+8)xGN2/1 (16+16)xGN1/1	1,50 + 1,50	AC 230 V / 50 Hz

