spidocook
PROFESSIONAL BY DESIGN

SCH030

MODEL	• Cook and hold oven	• Max. Cooking Temperature: 120°C
CALDOLUX SCH030	• Digital control	• Max. Cooking Time: 9h59m

DESCRIPTION

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.

STANDARD COOKING FEATURES

SETTINGS:

- **DIGITAL PANEL CONTROL**
- **COOKING Temperature**: max 120 °C.
- **HOLDING Temperature**: max 100°C
- **Max Timer:** 9h 59m for Cooking + 9h 59m for Holding.
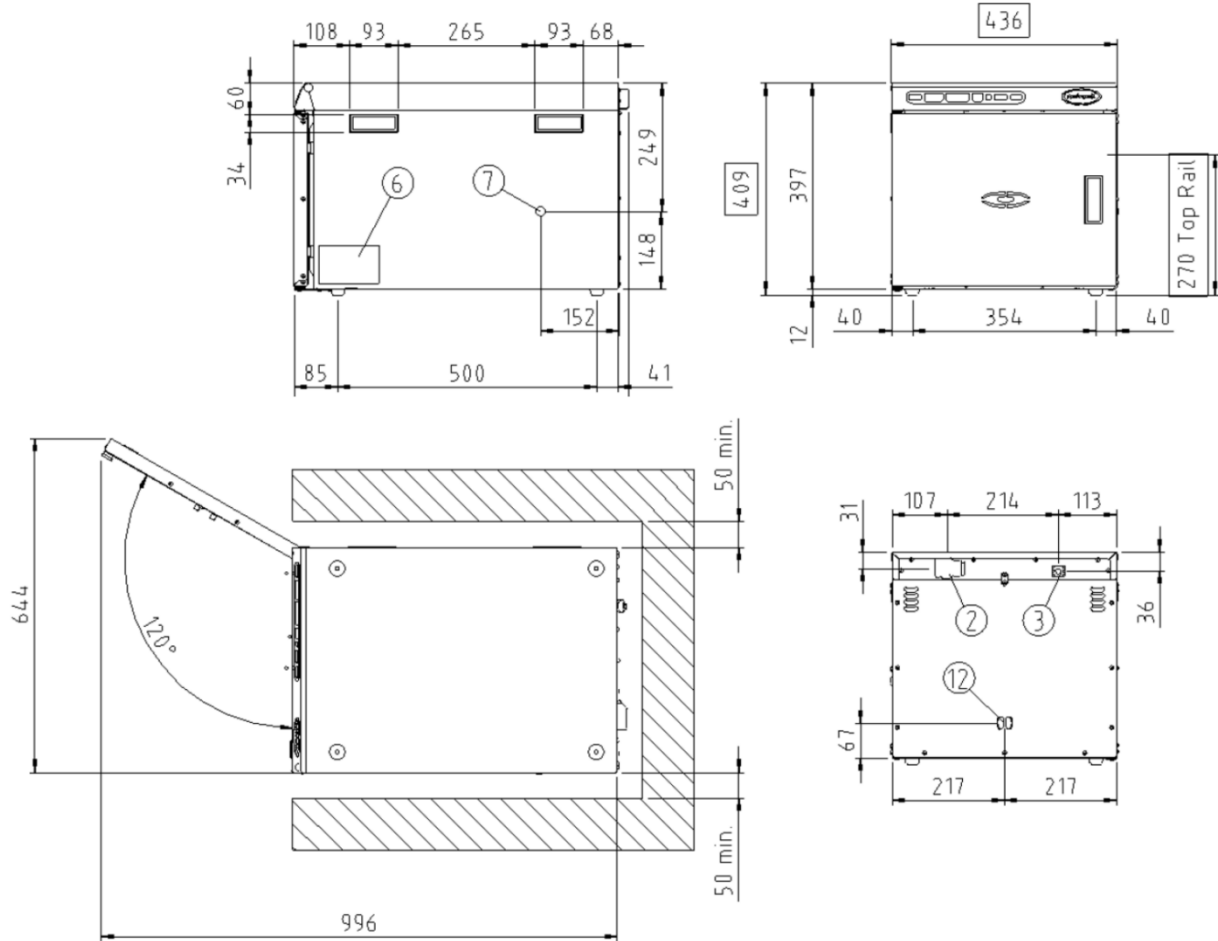
STANDARD TECHNICAL FEATURES

- **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** 0,76 kW
- Stainless steel AISI 304 cooking chamber

CE

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DIMENSIONS AND WEIGHT

Width	436 mm
Depth	645 mm
Height	409 mm
Weight	25 Kg
Pan Spacing	67 mm

POWER SUPPLY

STANDARD	
Voltage	230 V
Phase	1PH+N+PE
Cycle	50-60 Hz
Power	0,76 kW
Maximum Amp Draw	3,3 A
Power cable requirement	H07RN-F 3G 1.5 mm^2
Cord diameter	10-16 mm
Plug	SCHUKO

CONNECTION POSITIONS

2	Terminal board power supply
3	Unipotential terminal
6	Technical data plate
7	Safety thermostat
8	3/4 " Thread water inlet
10	Rotor.KLEAN connection
11	Cavity drain pipe
12	Hot fumes exhaust chimney
13	Accessories connection
27	Cooling air outlet

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