



M O D U L I N E
foodservice

HOLDING SYSTEMS

MSC 11E • MSC 12E • MSC 13E

Static holding cabinet with drawers



CONSTRUCTION FEATURE

- Tightness chamber with radiused corners
- Drawer's guides AISI 304 18/10 stainless steel
- Total thermic insulation with rock or glass wool
- Long lasting drawers seals made up of food grade of high heat resistance
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Handles to carry by hand

STANDARD SUPPLY

- Removable GN1/1 tray racks

FUNCTIONAL FEATURES

- Electronic control of the temperature
- Operating temperature 30° ÷ 120°C
- Two adjustable humidity vents : on the drawer and rear wall
- Designed for stacking
- Chamber with safety thermostat

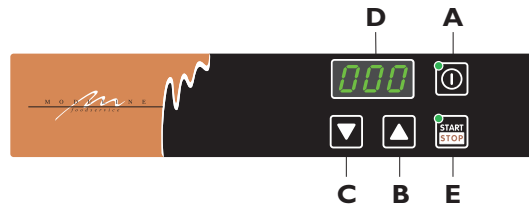
OPTIONS & ACCESSORIES

- No

Model	Overall dimensions (WxDxH)	Tray capacity (00) space between	Power - kW	Power supply
MSC 11E	660x620x290h	1 x GN 1/1 (150h)	0,70	AC 230V 50Hz
MSC 12E	660x620x500h	2 x GN 1/1 (150h)	1,00	AC 230V 50Hz
MSC 13E	660x620x710h	3 x GN 1/1 (150h)	1,00	AC 230V 50Hz



Electronic control





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

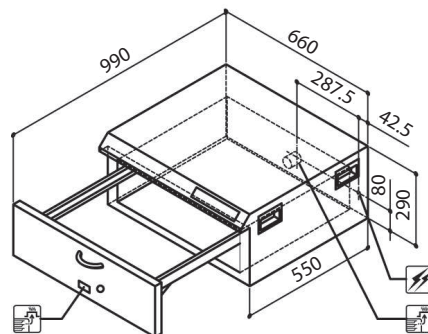
Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm ²]
MSC 11E	230	0,7	3,1	3 x1
MSC 12E	230	1	4,4	3 x1
MSC 13E	230	1	4,4	3 x1

Model	Working temperature [°C]	Containers capacity: distance [mm]	Containers max. height [mm]	Product max. capacity [kg]	Net weight [kg]
MSC 11E	30 ÷ 120	1 x GN 1/1	150 (h)	6	30
MSC 12E	30 ÷ 120	2 x GN 1/1	150 (h)	12	44
MSC 13E	30 ÷ 120	3 x GN 1/1	150 (h)	18	60

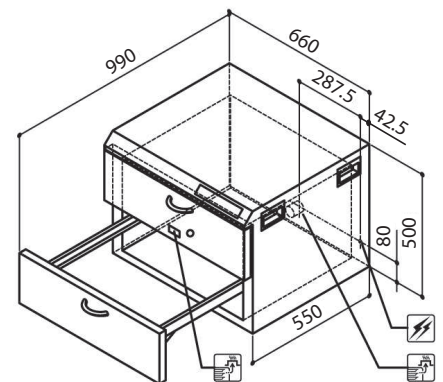
TECHNICAL INSTALLATION DIAGRAM

Electricity supply cable inlet 

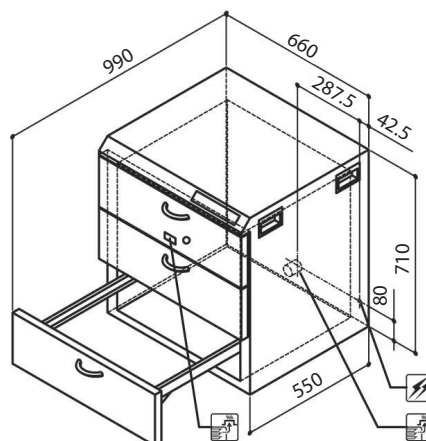
Adjustable vent for release of excess humidity 



MSC 11E



MSC 12E



MSC 13E

