



Low temperature cooking

Word of chefs

LOW TEMPERATURE COOKING

Cooking at low temperatures or overnight cooking is one of the oldest methods of cooking, discovered more than two hundred years ago. It's a method that lends itself especially to cook the meat, which are fundamental in terms of proteins, vitamins, fats, carbohydrates, minerals, enzymes and water in a healthy menu. But it is not enough that the meat is present on the table. It's important that it has been cooked keeping the right contents and the natural contents of nutrients. The static oven doesn't damage the product with the forced air as in a convention oven, but cooks it naturally with a warmth that surrounds the food like a blanket, resulting in lower weight loss and a more tender product.

MODULINE'S COOK & HOLD OVENS

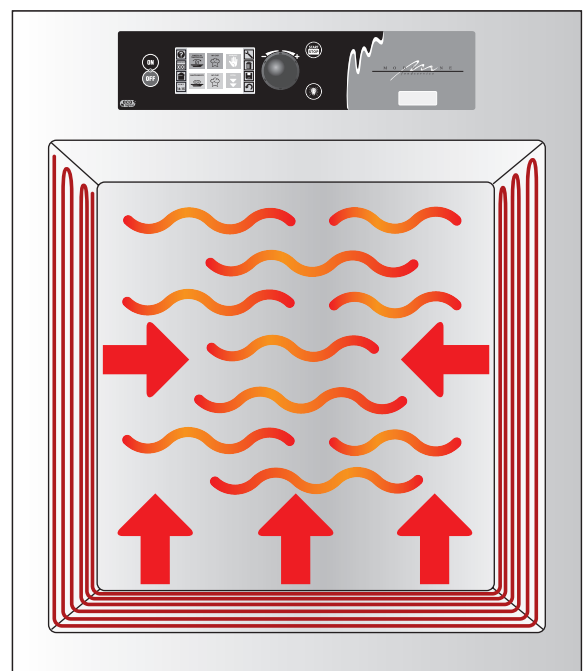
Module's cook & hold ovens use a static and electronically controlled heating system, as by a low density cable that surrounds the outside of the cavity allowing uniform and stable temperatures without damaging the product. A primary characteristic of Module's ovens is the DeltaT cooking system, in combination with the core probe, it sets the temperature difference you want to be kept constant between the cavity and the core of the product to cook. According to the settled DeltaT, the oven controls the cavity temperature depending on the temperature at the core of the product. The smaller this difference, the greater the delicacy of the cooking process, with excellent results in terms of homogeneity, smoothness and weight loss.

Products

- **Bench cook & hold ovens**
Electronic control with core probe.
Capacities from 3 GN1/1 to 5 GN1/1
- **Cook & hold ovens on wheels**
Electronic control with core probe.
Capacities from 5 GN2/1 to 8+8 GN1/1

Savings

- **Less energy:** low power installed (max. 3kw)
- **No water:** with the static heating system without ventilation, adding water to keep the product moist is not necessary
- **Less weight loss:** static and non-ventilated heating does not dry out the food and therefore does not dramatically reduce the weight (between 8% and 15% shrinkage)
- **Lower purchase costs:** freshly butchered meat cuts and less expensive cuts can be transformed into high quality food
- **Less installation costs:** single-phase electrical connection that can be carried out anywhere and by anyone

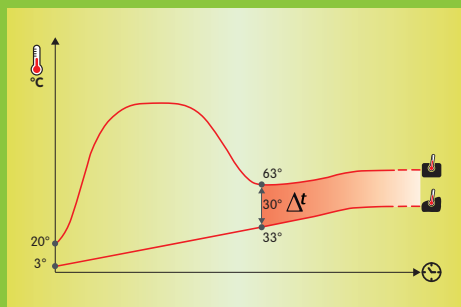


The temperature is uniform, stable and gentle.



Advantages

- **Greater final quality food:** low temperatures cooking gives fantastic final results
- **More profit:** thank to less weight loss and low energy use
- **Cleaner:** the watertight cavity and the external drainage system greatly facilitate the cleaning
- **Longer holding times:** the non aggressive heat allows the exposure of food for many hours (in some cases up to 24h)



Plus

- **DeltaT:** a gentle cooking process with excellent results in terms of homogeneity, smoothness and weight loss
- **Core probe:** controls and monitors that the desired temperature has been reached at the core of the product
- **USB port:** allows the saving of HACCP data (up to 13 days 24/24)
- **Delayed start:** a timer allows the regeneration oven to be preheated and ready for use
- **Core temperature registration:** it is possible to register 30 different temperatures with the core probe which will then be saved in the HACCP report
- **Door and control panel with safety lock:** cooking process is not inadvertently stopped and the door opened by the staff, only the chef has access to the oven
- **Drainage system:** juices can be collected into a drip tray directly in the bottom of the watertight cavity and can be discharged at the end of cooking without opening the door

Sectors



RESTAURANTS

PUBS

SUPERMARKETS

CENTRAL KITCHENS





The Delta that makes the difference



Cook & hold
ovens bench
or on wheels



low temperature cooking

Trays capacity

Product
capacity

Distance guides

Dimensions mm

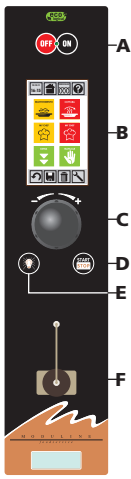
Power V/50Hz



FS 082E

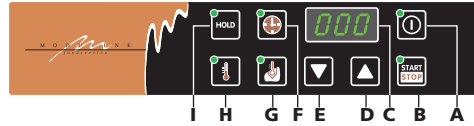


FS 052E



Version E
Electronic control

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



Version 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

FS 041 E	FS 052 E	FS 082	FS 282 E	MC 031 E	MC 051 E
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	3 GN 1/1	5 GN 1/1
12 kg	46 kg	55 kg	55+55 kg	10 kg	15 kg
70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)	70 mm (h)
800x450x600 h	755x870x900 h	755x870x1120 h	770x855x1930 h	450x630x410 h	450x630x560 h
kW 1,2 AC 2 30V	kW 3 AC 230V	kW 3 AC 230V	kW 3+3 AC 230V	kW 0,7 AC 230V	kW 1 AC 230V



FS 282E



MC 031E



FS 041E



Smoke

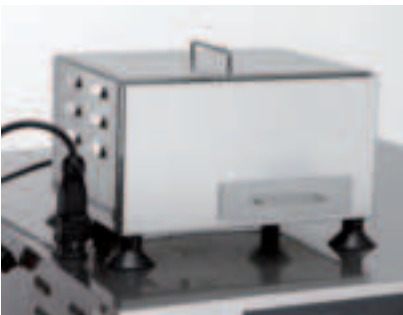
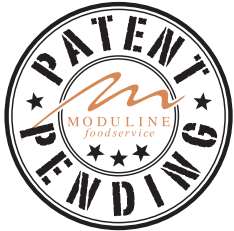
An innovative system

SMOKE

Moduline now offers a new equipment for the smoking process equipped with a system that offers the opportunity to smoke food either hot or cold.

An effective system with many values used by chefs to create innovative recipes and a working method that is more and more actual.

	FA 052 E	FA 082
Trays capacity	5 GN 2/1 10 GN 1/1	8 GN 2/1 16 GN 1/1
Product capacity	46 kg	55 kg
Distance guides	70 mm (h)	70 mm (h)
Dimensions mm	755x870x1085 h	755x870x1310 h
Power V/50Hz	kW 3,2 AC 230V	kW 3,2 AC 230V



Details:
wood
container,
ash collection
tray



FA 082E



NEW DESIGN

The new product range by Moduline is equipped with an innovative design interface. Welcomed added value given by the black colour choice, which is characterised by its elegance.

TOUCH SCREEN ELECTRONIC CONTROL

The Moduline user-friendly electronic control changes its look and shows itself in a current and essential style. An innovative approach that focuses on the intuitive relationship with its user without compromising its long standing features. A few gestures and direct logic, for easy technology that is accessible to everyone.



ECO-LOGICAL, A BRAND THAT MAKES THE DIFFERENCE

The Eco-logical logo is the acknowledgement of a productive system by Moduline that operates with dedication and sensibility towards protecting the environment and one of our most valuable assets, energy. A brand applied to their products as an added guarantee that comes from this philosophy:

- low consumption
- easily recyclable equipment
- waste reduction
- easily to use equipment.



PATENT PENDING

It is the symbol that certifies a path taken by Moduline to protect the continued innovation of its products.



"Mr. Stress
has solved many
problems.
Watch videos on
www.moduline.it



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M O D U L I N E
foodservice