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**HOLD**  
**HHT281K**  
 Warm holding cabinet

**CONSTRUCTION  
 FEATURES**

- Two separately controlled compartments
- All-around rubber bumpers
- Total thermic insulation with rock or glass wool
- Long lasting front seal, made up of food-grade and high-heat resistant silicone
- Removable side racks to facilitate cleaning
- Static heating provided by low consumption wire heating element that coils up all the chamber
- Ergonomic and fully built-in door handles with magnetic closure
- Four swivel wheels of which 2 with brake
- Ergonomic handle for pushing and guiding
- Easy access to facilitate maintenance and repair

**FUNCTIONAL  
 FEATURES**

- Electronic capacitive control, temperature, holding cycle, programs, holding by probe
- Operating temperature 30°-120°C
- Adjustable humidity vents on the door
- Chamber with safety thermostat
- Manual keyboard lock
- Automatic Holding Cycle (\*only with Core Probe option)

**STANDARD  
 SUPPLY**

- Removable GN 1/1 tray racks


**OPTIONS  
 & ACCESSORIES**


- Core Probe
- Feet kit
- Grids
- Trays
- Opposite side opening
- Uk Plug
- WiFi

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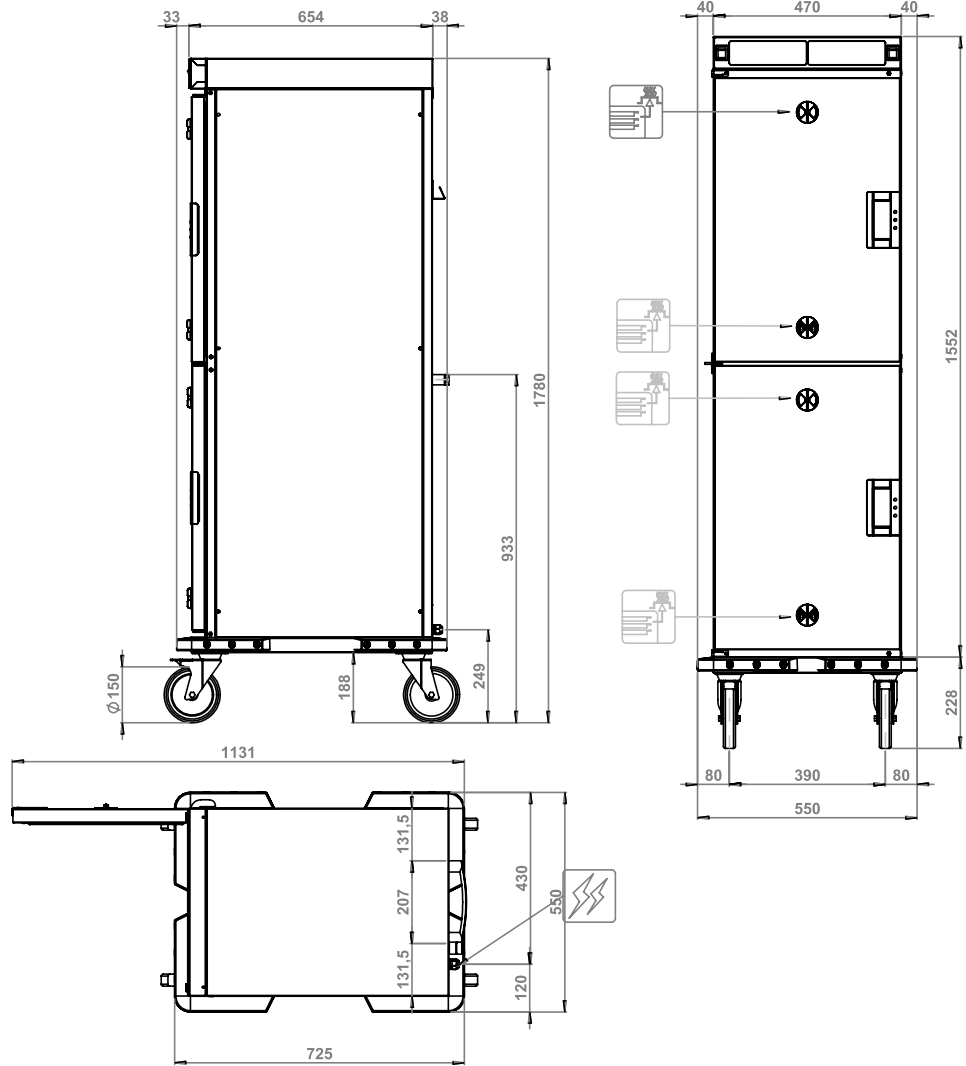
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**TECHNICAL  
INSTALLATION  
DIAGRAM**

Electricity supply  
cable inlet 

Adjustable vent for  
release of excess  
humidity 

**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories or  
options.



Overall dimensions  
(W x D x H) - mm 555 x 730 x 1780 h

Trays capacity -  
distance [mm] (8+8) x GN 1/1 - (75)

Tray max. height  
[mm] 8 x 65 (h) + 8 x 65 (h)  
3 x 150 (h) + 3 x 150 (h)  
2 x 200 (h) + 2 x 65 (h) and 2 x 200 (h) + 2 x 65 (h)

Power supply AC 220-240V 50/60Hz

Total input  
[kW] 2 (230V)

Amps.  
[A] 8,7 (230V)

Working temperature  
[°C] 30 ÷ 120

Product max capacity  
[Kg] 58

Net weight  
[Kg] 88



- A Chamber Temperature
- B Cooking time or by Probe
- C Holding Temperature or Automatic Holding by Core Probe\*
- D Programs (Save or Recall)
- E Increase value
- F Start / Stop
- G Decrease value
- H Info Display
- On/Off switch beside the board

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