

RANGE	CODE	MODEL	FUNCTION
MI - IIO	MAMCOOIO680	BVC8M	Hot Holding Base

ITEM

Hot holding base unit with 2 gn 1/1 drawers- width 800 mm



RANGE	CODE	MODEL	FUNCTION
MI - IIO	MAMCOOIO680	BVC8M	Hot Holding Base

ITEM

Hot holding base unit with 2 gn I/I drawers- width 800 mm



**TECHNICAL SPECIFICATIONS**

WIDTH (mm):	800
DEPTH (mm):	680
HEIGHT (mm):	650
WEIGHT (Kg):	60
VOLUME (m <sup>3</sup> ):	0.4
EL. POWER (kW):	1
VOLTAGE:	VAC 220-240 IN
OVEN CAPACITY:	2x GN I/I
COOKING ZONES N°:	1
TEMP. RANGE (°C):	30-120

**DESCRIPTION**

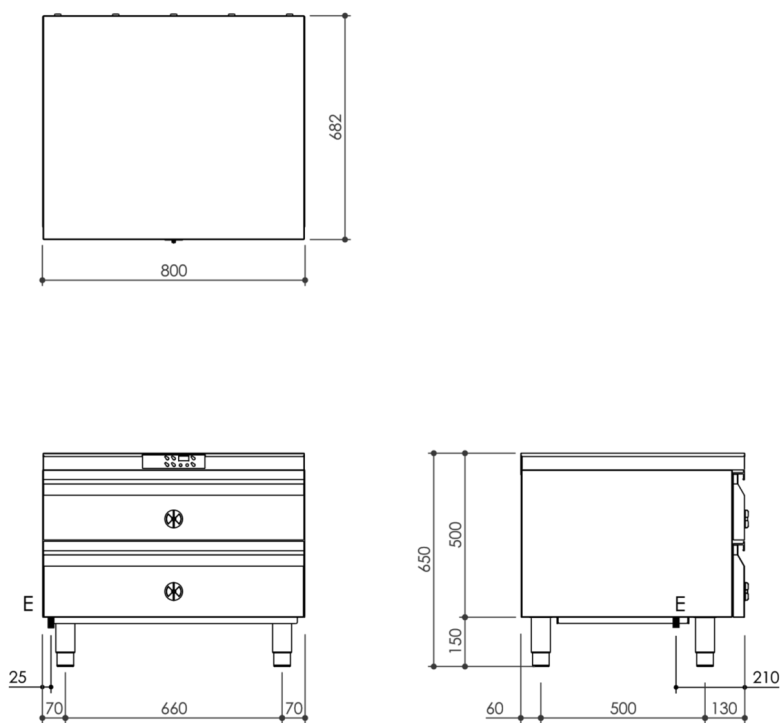
800mm width hot holding base unit. Supports for installation with top MI-90 equipment included (not required for MI-70 and IIO). The unit features an airtight chamber with all rounded corners, externally insulated with 40mm rock wool, and heated by a low-consumption wire resistance element located around its entire perimeter. The operating temperature is adjustable between 30°C and 120°C, controlled via an electronic panel located below the dashboard. The drawers are equipped with heat and aging resistant silicone rubber gaskets and are fitted with manual humidity vents on the front. Drawers are constructed with stainless steel frames for GN pans up to 150mm in height, GN I/I capacity. A safety thermostat is present in the chamber, along with a manual keypad lock. The hot holding base is perfect for low-temperature cooking, thanks to its evenly heated cooking chamber. A core probe is included as standard. The hot holding base can hold up to 12 kg of food.



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**INSTALLATION SPECIFICATIONS**

(E) Electrical Connection: **VAC 220-240 IN 50-60 Hz**

