



HEATED HOLDING CABINET - 624mm wide

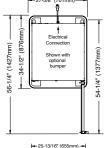
Double compartment holding cabinets with stainless steel exterior and door. The cabinet includes ON/OFF power switch, adjustable temperature controls with a temperature range of 16° to 93°C, indicator light and digital display.

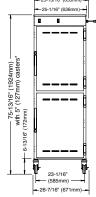
STANDARD FEATURES

- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose both a holding cabinet and dough proofer.
- Stainless steel interior resists corrosion.
- · Castors 2 rigid & 2 swivel with brake.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Each compartment contains 4 sets of chrome plated universal panslides.

OPTIONAL FEATURES

- Full perimeter bumpers
- · Door lock & key
- · Wire shelves
- · Pass through design
- Stacking hardware
- · Gastronorm only model







DIMENSIONS

External: 636W x 817D x 1924H mm Internal: 541W x 673D x 730H mm

TECHNICAL DATA

Power supply: 230V, 10A, 1P

 Hertz:
 50

 Amps:
 7.7

 kW:
 1.8

 Compartments:
 2

Pan capacity: 32(2x16) x 65mm depth GN1/1

SHIPPING DATA

Ship weight: 178kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.





