

Single compartment holding cabinet 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.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Castors 2 rigid & 2 swivel with brake.
- Can be stacked with an identical unit or cook/hold oven to save space.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- 4 sets of chrome plated universal pan slides

OPTIONAL FEATURES

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



DIMENSIONS

External: 671W x 817D x 1117H mm
Internal: 541W x 673D x 730H mm

TECHNICAL DATA

Power supply: 230V, 10A, 1P
Hertz: 50
Amps: 3.9
kW: 0.88
Compartments: 1
Pan capacity: 16 x 65mm depth GN1/1

SHIPPING DATA

Ship weight: 102kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

