



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: 617W 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	

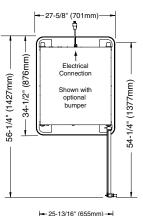
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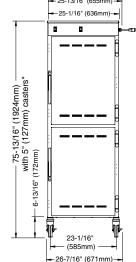
Ship weight: 178kg

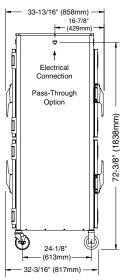
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

HEATED HOLDING CABINET - 624mm wide











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