

CH.WD.0111

## **Warming Drawers**

Heated - 1/1 Gastronorm



## **Product Information:**

- The Culinaire warming drawers can fit anywhere you need production items held hot and within reach
- · Holds everything from meat to vegetables to bread rolls
- Unique heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Excellent long tem food holding capacity (food must be heated above 65°C before being placed in warming drawer)
- Easy-to-use and highly reliable mechanical temperature controls
- Double skinned air insulated on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4 finish
- Each drawer suits gastronorm pans up to 150mm deep (sold separately).

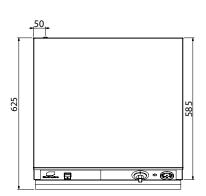
## **Product Code:**

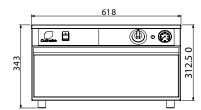
CH Culinaire Heated
WD Warming Drawers
0111 1 x 1/1 GN Pans

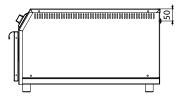
## **Technical Data:**

Dimensions: W x D x H: 618 x 625 x 343 Total Connected Load: 0.55kW

Electrical Connection: 10A plug & lead fitted







All Culinaire products are supplied with a 12 month parts and labour warranty as standard.



