



CH.WD.0211

Warming Drawers Heated

1/1 Gastronorm



Product Information:

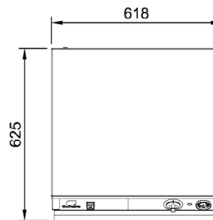
- The Culinaire warming drawers can fit anywhere you need production items held hot and within reach
- Holds everything from meat to vegetables to bread rolls
- Unique heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Excellent long term food holding 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:

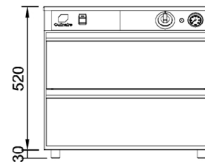
CH = Culinaire Heated
 WD = Warming Drawers
 0211 = 2 1/1 GN Pans

Technical Data:

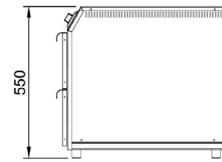
Dimensions: W x D x H: 618 x 625 x 550
 Total Connected Load: 1.12kW
 Electrical Connection: 10A plug & lead fitted



Plan View



Front Elevation



End Elevation



Proudly Manufactured
in Australia

Due to continuous product research and development, the information contained herein is subject to change without notice

Manufactured By:

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