













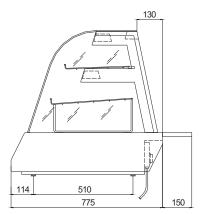


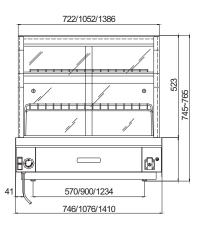




3 Tray







Kentucky Hot

The Kentucky Hot Display unit is a cabinet that stands out from other cabinets. It has classic European style and a humidity controlled environment that keeps a level of moisture in the air slowing the deterioration of food on display. This gives customers fresher food and saves the operator on wastage.

The unit has a large tray of water with the element above. Convection fans push air past the element and the water, creating the humidity. The fans then circulate the air evenly throughout the cabinet providing constant temperature.

Because the Kentucky is convection based and providing heat evenly throughout the cabinet, it can accommodate upper shelves that you usually won't find in a standard Bain Marie. The Kentucky Hot Display comes with two upper levels of removable wire shelves with individual fluorescent lighting plus standard Gastronorm wells on lower level for assorted tray sizes, giving maximum display area, taking up minimum counter space and providing cross merchandising of various food products.

Available in matching profile refrigerated units.

Features

- Hold food fresher for longer.
- · Reduce waste and increase sales.
- · Multi tier to reduce counter space.
- Great for fried food, wet dishes, pies, pastries, chickens and more.

Accessories

Custom Cutting Boards that can be fitted to the rear of any of the Kentucky Hot units.

Gatronorm trays and racks available in a range of sizes and configurations to suit your individual needs.

Model	Dimensions (WxDxH)	Voltage	Power Input	Lighting	Temperature	Weight
2 Tray	746x775x745mm	240V	2130W	2x36W	+30/+95°C	60lkg
3 Tray	1080x775x745mm	240V	2260W	4x36W	+30/+95°C	75kg
4 Tray	1410x775x745mm	240V	3360W	4x36W	+30/+95°C	95kg



Kentucky Hot

The Hot Box That Works



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