



Culinaire

Technical Data Sheet

Warming Drawers
Heated

1/1 Gastronorm

CH.WD.0111



Product Information:

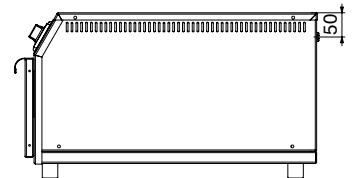
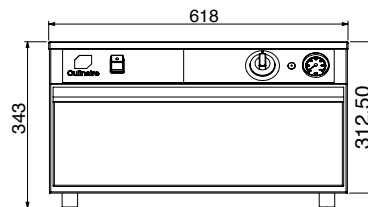
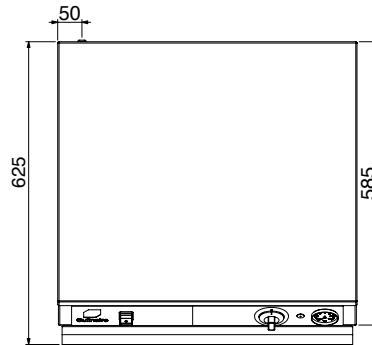
- The Culinaire warming drawers can fit anywhere you need production items held hot and within reach
- Holds everything from meat to vegetables to bread rolls
- Unique heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Excellent long term food holding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



Proudly Manufactured in Australia

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

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