

Single compartment holding cabinet 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.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Castors 2 rigid & 2 swivel with brake.
- Can be stacked with an identical unit or cook/hold oven to save space.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- 4 sets of chrome plated universal pan slides

OPTIONAL FEATURES

- Full perimeter bumpers
- Door lock & key
- Wire shelves
- Pass through design
- Stacking hardware
- Gastronorm only model

DIMENSIONS

External: 671W x 817D x 1117H mm Internal: 541W x 673D x 730H mm

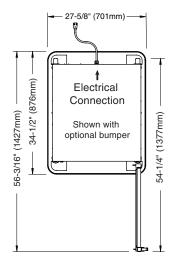
TECHNICAL DATA	
Power supply:	230V, 10A, 1P
Hertz:	50
Amps:	3.9
kW:	0.88
Compartments:	1
Pan capacity:	16 x 65mm depth GN1/1

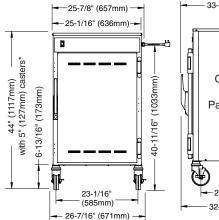
SHIPPING DATA	
Ship weight:	102kg

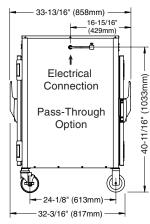
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

HEATED HOLDING CABINETS - 624mm wide











National Head Office 156 Swann Drive

Derrimut VIC 3030 +61 3 8369 4600 Tel: Fax: +61 3 8369 4699

www.comcater.com.au

Melbourne

96-100 Tope Street South Melbourne VIC 3205 +61 3 8699 1200 +61 3 8699 1299

Sydney

20/4 Avenue of the Americas Newington, NSW 2127

Tel: +61 2 8775 9500 Fax: +61 2 9648 4762 Brisbane

1/62 Borthwick Avenue Murarrie QLD 4172 Tel: +61 7 3900 2700 Fax: +61 7 3399 5311

Perth

Unit 16, 7 Abrams Street Balcatta, WA 6021 Tel: +61 8 6217 0700 Fax: +61 8 6217 0799