

Double compartment holding cabinets 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.
- Dual purpose — both a holding cabinet and dough proofer.
- Stainless steel interior resists corrosion.
- Castors 2 rigid & 2 swivel with brake.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Each compartment contains 4 sets of chrome plated universal panslides.

#### OPTIONAL FEATURES

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



#### DIMENSIONS

External: 617W x 817D x 1924H mm

Internal: 541W x 673D x 730H mm

#### TECHNICAL DATA

Power supply: 230V, 10A, 1P

Hertz: 50

Amps: 7.7

kW: 1.8

Compartments: 2

Pan capacity: 32(2x16) x 65mm depth GN1/1

#### SHIPPING DATA

Ship weight: 178kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

