

2/1GN BANQUET HOT HOLDING CABINETS

Ideal for hotels and function centres where large quantities of cooked food need storing at safe temperatures for extended periods, including delicate dishes. Can also be used for slow cook and hold.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown HHC2

Robust all stainless steel cabinet with multi-fan heating system, separate electronic controller and digital display for desired temperature and heating times. Removable cassette rack accommodates both 1/1GN and 2/1GN gastronorm pans. Complete with manual humidifier, heavy-duty handles, 4 swivel castors with brakes and heavy duty bumpers.

Features

- Designed to hold hot food in 2/1 GN and 1/1 GN gastronorm pans at optimum temperature
- Perfect for holding and transport of hot food anywhere; connect to any single-phase 15 amp GPO
- Can also be used for slow cook and hold
- Removable gastronorm rack cassette simplifies cleaning
- Fitted with 'slam catch' door handles
- 70mm distance between runners

MODEL	DESCRIPTION	SPECIFICATIONS
HHC3	Mobile Hot Cupboard for 10 x 2/1GN or 20 x 1/1 gastronorm containers.	Length: 935 mm Depth: 825 mm Height: 1080 mm Power Rating: 2.5 kW 2/1GN Gastronorm Capacity: 10 1/1GN Gastronorm Capacity: 20
HHC2	Mobile Hot Cupboard for 20 x 2/1GN or 40 x 1/1 gastronorm containers.	Length: 935 mm Depth: 825 mm Height: 1620 mm Power Rating: 3.0 kW 2/1GN Gastronorm Capacity: 20 1/1GN Gastronorm Capacity: 40