FROFESSIONAL

Premium Preparation 1600 mm Hot Cupboard with Upstand



Ventilated hot air flow system guarantees temperature evenness, air flows underneath the intermediate shelf and throughout the cabinet. Thermostat with digital display to adjust the internal temperature (up to 75°C). Six 2"-feet in 304 AISI stainless steel, h=200mm, adjustable in height (-50+20mm).

ITEM #			
MODEL #			
NAME #			
SIS #		 	
AIA #			

Main Features

- Model specific to keep dishes warm.
- Handles in stainless steel for better hygiene and reliability.
- Digital display thermostat to control the internal temperature.
- Sturdiness, stability and reliability of table accurately tested.

Construction

- Inner welded frame in stainless steel to guarantee superior strength and stability.
- Base panel has 40mm high profile, is 8/10 in thickness with upturned edges and bar reinforcement. It is welded to legs for further structure reinforcement.
- Base panel in AISI 304 stainless steel, 10/10 in thickness reinforced by 15/10 support bars in AISI 304.
- 100 mm upstand with 10 mm radioused corner and 13 mm deep, designed to be used against a wall.
- Intermediate shelf in stainless steel with riveted corners and trasversal reinforcement in stainless steel.
- Upstand back completely covered with Stainless Steel welded profile.
- Heavy duty construction entirely in AISI 304 stainless steel to offer maximum durability.
- 304 AISI stainless steel feet, 150 mm high and 54 mm in diameter, adjustable by -35/+25 mm.

Optional Accessories

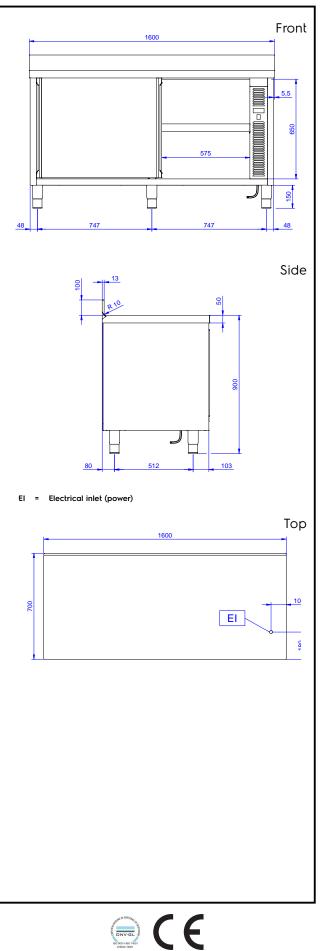
 Wheel kit for cupboards, 4 wheels (2 with brakes), D=1000 mm

APPROVAL:

Excelence



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220-240 V/1N ph/50/60 Hz 2.4 kW	
1430 mm 645 mm 610 mm 50-75 °C 1600 mm 700 mm 1000 mm 13 mm R=10 2 Sliding 50 mm 65 kg	

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.