

Overview

Hot-cupboards with sliding doors. Based on Gastronorm GN1/1 pans available in four lengths. Compact high capacity units, hot food or plates and dishes can be held warm ready for service. Fully insulated robust stainless-steel construction with a solid plain top. A heavy-duty range aimed at the busy kitchen particularly suited to restaurants, Hotels, Conference centres, Universities, Schools, and Holiday centres. Excellent for pre-heating plates and dishes, as well as the temporary storage of precooked food e.g. Cooked meats, poultry, vegetables, sauces, etc. With an energy saving, fast heat up, recovery forced air heating and recirculation system, spreading the heat evenly throughout the cupboard..



Key Features:

- Insulated for increased efficiency.
- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- Forced-air, convection, heated cupboard offers unparalleled flexibility of use.
- Fan unit is easily removable for cleaning and maintenance.
- Base and door track in one piece for easy cleaning.
- Thermostatically controlled fan assisted hot cupboard. 30°-110°C.
- Doors are very easily removed for cleaning, sliding doors have unique double life skid pads.
- Doors can be fully rotated and reinserted allowing the spare skid pads to be used offering a long and trouble-free service.
- Easy lift out GN 1/1 size multiple grid shelving, held by heavy-duty stainless-steel tube supports.
- The recessed, slide-out, control panel is mounted to operator right hand side of cupboard.
- Complete with a 2-meter-long cable and plug [most units work from a 13-amp supply

Options:

- Doors both sides Add DBS to Code
- Door Locks
- Various colours and styles of front and side panels are available, plastic coated steel, laminated wood type or Corian.
- Various designs of overhead illuminates gantries are available, curved or square type glass, open or full front. Island, Deli, or traditional kitchen pass types can all be fitted.
- Solid tray slide or tubular tray rails fixed or fold down types.





Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply
CHC2	65	947 x 700 x 900	900mm	0.9kw / 13amp
CHC3	81	1275 x 700 x 900	900mm	1.5kw / 13amp
CHC4	100	1603 x 700 x 900	900mm	1.5kw / 13amp
CHC5	118	1931 x 700 x 900	900mm	1.9kw / 13amp

Note: The standard unit depth is 700mm, These models are also available at 800mm deep. Additionally when integrated into a bespoke counter, the worktop depth can be made to suit specific design parameters.

Hot cupboard capacity:

Model	10" plated meals Stacked using plate covers	10" plates stacked for heating	Usable internal length & depth	Usable shelf height top / bottom	GN pans side by side 150mm deep
CHC2	25 covers / meals	95	695mm / 559mm	195mm / 210mm	4
CHC3	35 covers / meals	133	1023mm / 559mm	195mm / 210mm	6
CHC4	50 covers / meals	190	1351mm / 559mm	195mm / 210mm	8
CHC5	60 covers / meals	228	1679mm / 559mm	195mm / 210mm	10

Note: 10" indicates 10 inch / 255mm diameter plates

