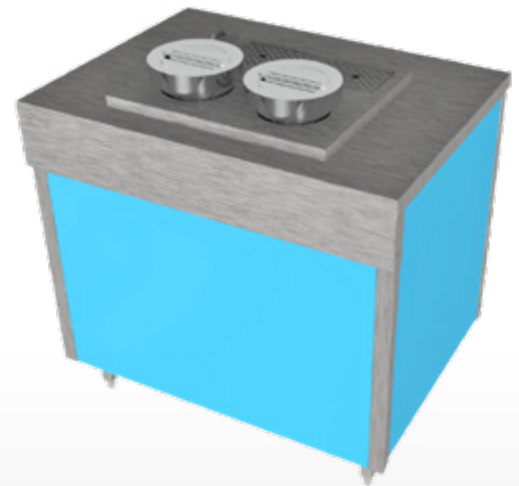


Overview

Soup stations with ambient storage cupboard under. The soup dispenser is designed to keep pre-cooked soups, sauces, and gravy at serving temperature using built in elements that guarantee even heat distribution. Along with a removable drip tray which aids cleaning, they also come supplied with the 4,5 litre stainless steel pots, complete with stainless steel lids. Controls are surface mounted for convenience and consist of a neon power indicator and an energy regulator dial which also acts as an on/off switch. The soup station insert can be fitted into the counter body in either self service (drip tray to customers side) or assisted service (drip tray to operators side) configuration.



Key Features:

- Insulated for increased efficiency.
- Low maintenance, easy cleaned and highly efficient.
- Pots can be swapped out and replenished during service.
- A raised lip around well stops liquid ingress into the unit
- Drip tray can be removed for easy cleaning
- 24-hour operation [opening must be fitted with pots or covers during service]
- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- Base and door track in one piece for easy cleaning.
- 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.

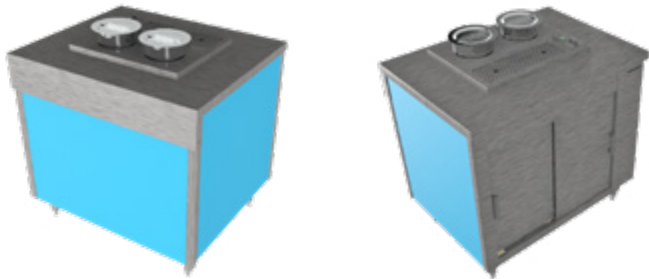
Options:

- 24-hour operation [opening must be fitted with pots or covers during service]
- Fully insulated
- 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.

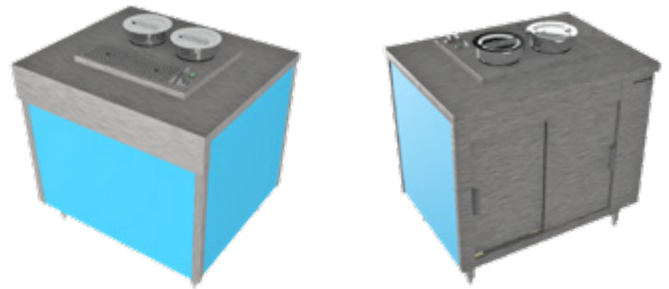


Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply
CSS2	65	947 x 700 x 900	900mm	0.9kw / 13amp

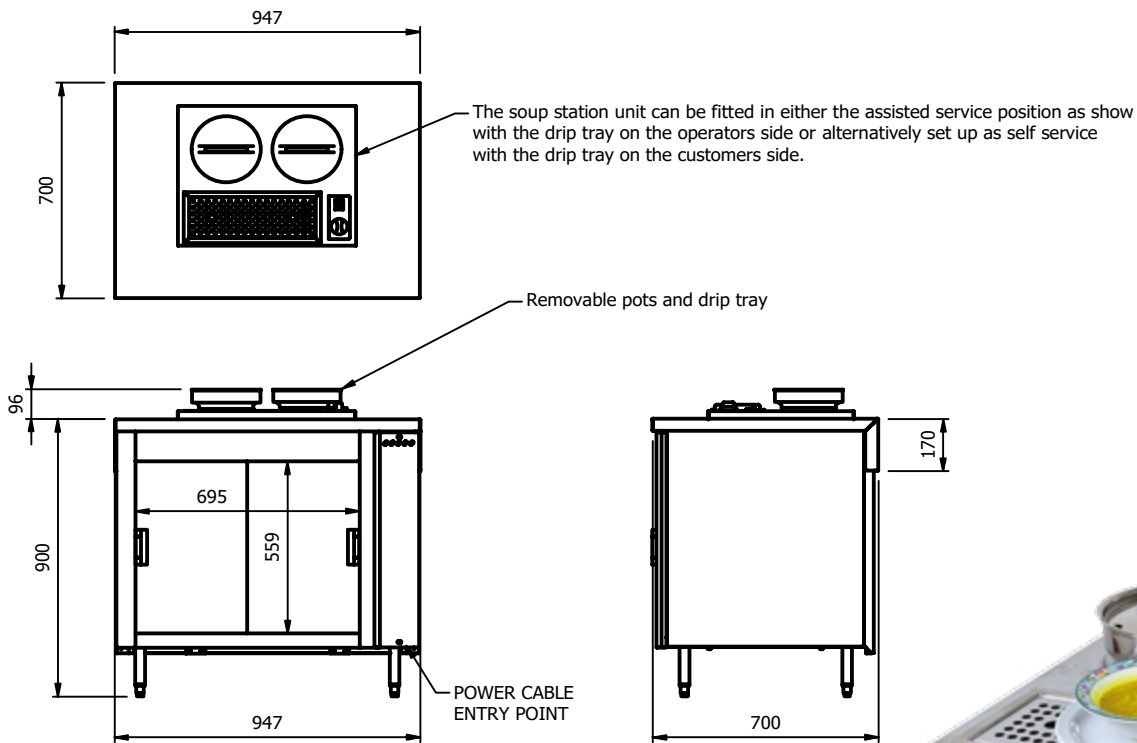
Note: The standard unit depth is 700mm, this models is also available at 800mm deep.
 Additionally when integrated into a bespoke counter, the worktop depth can be made to suit specific design parameters.



CSS2 shown with top section fitted in an assisted service configuration



CSS2 shown with top section fitted in an self service configuration



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