

Overview

Designed specifically for holding hot food, ideal for displaying pies and pastries. The stylish, and compact design with optional coloured end panels makes for an attractive display where space is at a premium. Great for modern fish and chip shops, fast food outlets, cafés and canteens. Featuring a pull out crumb tray with a built in humidity feature which helps prevent food from drying out, allowing food to be held in optimum condition for longer periods. Thermostatically controlled up to 110°C, the cabinet's robust stainless steel construction means it's both hygienic and easy to clean with four adjustable for height wired shelves which are easily removed. This electric heated pie cabinet can easily accommodate 80 freshly baked pies stacked or 40 pies not stacked depending in size. Accessible through rear sliding doors at any time during service. Complete with internal illumination for increase food display.



Features:

- · Stylish compact design.
- · Designed for display where space is at a premium.
- Thermostatic control up to 110°C.
- · Robust stainless steel construction.
- · Hygienic and easy to clean.
- Four perforated adjustable for height stainless steel shelves.
- Removable shelf supports for effortless cleaning.
- · Removable crumb tray.
- · Integral humidity feature.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].

Options:

• End panel colour choice [Standard colour is bright polished stainless steel]

COLOUR CHART















Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)	
PC1	22	710 x 360 x 560	13amp	0.75	

Cabinet Capacity: 61 litres

Shelf dimensions 607mm x 280mm With 80mm clear height on a standard set up

Accommodates 40 pies 10 on each shelf, or 80 pies two layers of ten on each shelf.











