

# 1/1GN BANQUET HOT CUPBOARDS

Three mobile heated cabinets, each with a small footprint for holding and transfer of hot food in 1/1GN Size gastronorm containers.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown PF12

*Ideal for holding hot food from the oven before transferring to satellite serving stations. Can also be used for plated meals when fitted with shelves. Forced air heating system provides fast heat up times with efficient energy consumption. The entire heating unit can be removed and replaced in minutes for cleaning and service. All stainless steel construction with heavy duty handles on both sides, heavy duty swivel castors (2 with brakes) and rubber bumpers.*

## Features

- Designed to hold hot food in 1/1 gastronorm pans at optimum temperature
- Perfect for serving meals anywhere; connect to any standard 10 amp GPO
- All units supplied with a manual humidifier
- Removable gastronorm rack simplifies cleaning
- 70mm distance between runners

MODEL	DESCRIPTION	SPECIFICATIONS
PF6	Mobile Hot Cupboard for <b>6 x 1/1GN</b> gastronorm containers. Unit fits under standard 900 mm high workbenches.	Length: 715 mm Depth: 715 mm Height: 860 mm Weight: 70 kg Power Rating: 1.0 kW 1/1GN Gastronorm Capacity: 6
PF12	Mobile Hot Cupboard for <b>12 x 1/1GN</b> gastronorm containers.	Length: 715 mm Depth: 715 mm Height: 1345 mm Weight: 89 kg Power Rating: 2.0 kW 1/1GN Gastronorm Capacity: 12
PF20	Mobile Hot Cupboard for <b>20 x 1/1GN</b> gastronorm containers.	Length: 715 mm Depth: 715 mm Height: 1780 mm Weight: 130 kg Power Rating: 2.0 kW 1/1GN Gastronorm Capacity: 20