

General Purpose - Plain Top



4 x GN1/1 - HC40MS

HC40MS

GN1/1 gastronorm compatible heated unit ideal for general purpose usage in all catering establishments, residential care homes, pubs, hotels, cafes, schools & colleges.

Specifications

Dimensions: External: 1600 x 670 x 900mm - includes 65mm for push bar Internal: 1460 x 545 x 390 mm
Weight: Electrical Connection 220V/240V, 1 phase 50Hz, 1.2kW loading, 5Amps approx Cable: 2 metres with 13 amp plug fitted
Construction Top: Stainless Steel, Exterior: Stainless Steel, Interior: Stainless Steel.
Capacity Hot cupboard: 60 plated meals, 434 10" plates

Features

Standard Features:

- Four x 100mm swivel castors two braked
- Top level recessed adjustable thermostat controls to hot cupboard.
- Robust push/pull bar. Can be fitted to either end or removed
- Curly cable with plug park.
- Digital temperature display.
- Fully GN1/1 gastronorm compatible.
- Two removable shelves & supports.
- Top hung sliding door with zero dirt traps to front edge.
- Removable element cover to maximise access for cleaning.
- Satin finish stainless steel interior with internal radius corners.
- Double skin construction providing coolwall exterior for safe & efficient operation.

Extras:

- Height adjustable legs in place of castors.
- Corner Bumpers
- Additional push bar
- Additional shelves
- Tray slides