

Holding Cabinets (Hot)

CUISINECRAFT®

CUISINE TECHNOLOGY & SOLUTION

Certificate: CE

Product Description:	Holding Cabinets 220-240V/50Hz	Capacity :	28xSTP or 14x2/1GN or 28x1/1GN
Power:	50HZ/1PH	Temperature:	32°C-82°C
External Dimensions:	H1861xW696xD867mm	Construction:	Adjustable side racks, normally spaced 89mm, to receive 14x2/1GN 29.25 KG
Packed Dimensions:	H1979xW840xD966		
Weight: (Kg):	155 (KG)	Load limit:	29.25 KG per rack
Standard Accessories:	14 pair of side racks		

General Specifications

1. Patented controlled vapor technology establishes that the water vapor content in the cabinet is the same as that of the food. This unique process controls moisture evaporation and saturation, so crisp foods stay crisp, moist foods stay moist.

2. An electronic single Point. Eg. (32°C-82°C)

3. Food Texture Dial maintains just cooked texture with

settings labeled moist/crisp, and crisp.

4. Built to last with high grade stainless steel construction for

interior and exterior. Full 1 inch insulation on top, sides and

doors.

5. Features full perimeter door gaskets, removable side racks,

and digital readout for temperature.

6. Includes 2 locking, 2 non-locking, heavy duty casters, It can be used as transportable tool.

MATERIAL

Stainless
steel



Model: HA3022

7. Capacity is 14x2/1GN or 28 Steam

Table Pans - STP

(12"x20"x2.5")

8. It can be used as a proofer.

CUISINECRAFT®

www.cuisinecraft.co.th



+66 93 58 38 266



@sousvidethailand



cuisinecraftbrand