

HWC-10

Our range of meat holding cabinets are designed to help you with demand and give you the ability to batch cook and hold meat or other foods at optimal serving temperature for around 90 minutes without allowing the product to significantly degrade.



FEATURES

- Humidified heat which allows the product to keep its moisture.
- Thermostatically controlled with digital display.
- Forced convection heat ensures no hot or cold spots within the cabinet
- Ideal for mobile caterers who need a simple plug in product that can help with high demand.
- High quality steel castors for easy mobility.

DIMENSIONS

- Number of shelves: 5
(2 x gastro 1/1 trays per shelf)
- Exterior body construction:
Stainless steel
- Electrical: 240V, 2.4KW, Single phase
- Type: Solid back
- Width: 698mm
- Depth: 820mm
- Height: 1170mm

USAGE AND WARMING TIMES

Holds ribs, chicken, pork and more for a minimum of 90 minutes.