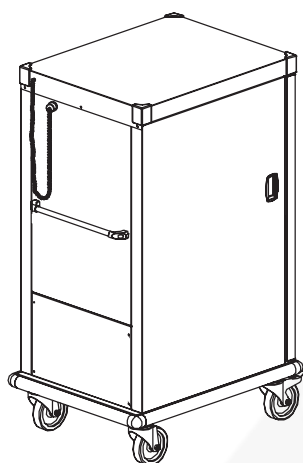
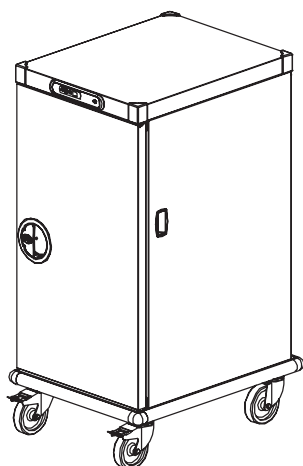


Temperature holding cabinets models with 15 levels with solid stainless steel door



Construction:

- Made of food quality stainless steel
- Rock wool insulation, 70 mm thick for walls and 45 mm thick for the door.
- Inside entirely radiused, with press-drawn sliders and base.
- Door with removable seal opens 270°.
- Carrying handles on sides and back.
- wheels Ø 125 mm with polyamide cover, 2 with brakes.
- Circumferential bumper.
- Electronic control thermostat with digital display (range from 60 to 85°C).
- Even heating by means of shielded heating element and centrifugal fan.
- Spiral power cable 3G1,5 with moulded plug + plug support.

Models with hygrometry control:

- Hygrometry controlled by 5 pre-set cycles in the electronic control thermostat.
- Removable rotomoulded tank, capacity 2 litres (i.e. 24 hours use with the maximum hygrometry cycle), accessible from the front.

* Design registered in the European Union.

Opening	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Controlled hygrometry	no	yes	no	yes
Reference	507 356	507 356	507 451	507 456
Loading	15 GN 1/1 containers h. 65 mm		15 GN 2/1 containers h. 65 mm or 30 GN 1/1 containers h. 65 mm	
Space between sliders (in mm)	71		71	
External dimensions (in mm)	528 x 821x 1489		733 x 941x 1489	
Internal dimensions (in mm)	330 x 590 x 1105		535 x 710 x 1106	
External volume (in m³)	0,645		1,027	
Internal volume (in m³)	0,215		0,42	
Weight when empty (kg)	78	80	111	113
Maximum permissible loading (in kg)	120		240	
Voltage	230 Volts ~ single phase - 50/60 Hz			
Appliance classification	I			
Protection Index	25			
Maximale power rating ⁽¹⁾ (in W)	1215		1215	
Average power input ⁽²⁾ (in W)	300		405	
Max. current (A)	5,6		8,4	
Power consumption per hour ⁽²⁾ (in KWh/h)	0,3		0,4	
Standards	NF EN 60335-1 - NF EN 60335-2-49			

(1) corresponds to the power rating in watt on start up of equipment, before control and sizes the electrical connection.

(2) corresponds to an operating cycle of 4h - 2h30min stabilization + 1h30min door opening 15s every 15 minutes for a load of mash potatoes equal to 12% of the internal volume.

