

CH.VHC.1411

# **Vertical Hot Cupboard**

**Heated - Half Height** 

## **Product Information:**

- Designed for the storage and transportation of a wide variety of hot food products in covered gastronorm pans
- Excellent food holding capacity (food must be heated above 65°C before being placed in hot cupboard)
- Choose from either fully insulated solid stainless steel door with adjustable humidity vents or solid toughened glass door. All doors with self closing hinges and magnetic snap lock handle to ensure firm door closure
- Unit comes with an element to base to provide static convective heat
- Includes removable water tray in base to introduce moisture to the hot cupboard
- Easy-to-use and highly reliable mechanical temperature controls
- Insulated on all sides, constructed from 304 grade stainless steel with a No. 4 finish
- Horizontal handle for effortless maneuverability
- · Heavy-duty non-marking 125mm swivel casters with brakes
- Unit also comes complete with 7 x sets of G/N tray slides for fitting to fully height adjustable rails inside cabinet. For use with 2/1 or 1/1 G/N pans (sold separately)
- Supplied with 4 x 2/1 G/N sized chrome wire shelves
- Capacities based on 65mm deep pans
- Fan forced models are available as an option. Contact your Stoddart representative for details.



## **Product Code:**

CH Culinaire Heated
VHC Hot Cupboard - Vertical
1411 14 1/1 GN Pans

#### Accessories:

# 2/1 GN Chrome Wire Shelves

To suit all 2/1 sized banquet carts

CMGE.0421

## Tray Slides - Set of 2

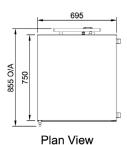
To suit all banquet carts CH.CTS

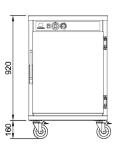
### **Technical Data:**

Dimensions: W x D x H: 695 x 855 x 1080

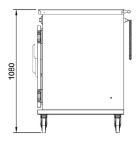
Total Connected Load: 1.5kW

Electrical Connection: 10A plug & lead fitted









**End Elevation** 

All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

