

### Product Information

- Designed for the storage and transportation of a wide variety of hot food products in covered gastronorm pans. For holding of uncovered food or plated meals
- Temperature regulation via mechanical thermostat, designed to hold product between 65°C - 90°C. Product must be pre-heated above 65°C before being placed into the vertical hot cupboard
- Convective heat and removable humidifier tray to prevent drying of product
- Robust 304 grade stainless steel construction, fully insulated on all sides
- Insulated solid stainless steel door with adjustable humidity vents and self closing hinges with magnetic snap lock handle
- Ergonomic stainless steel handle for easy mobility
- Heavy-duty non-marking 125mm swivel casters with brakes
- Supplied with 7 sets of GN tray slides for adjustable integration with vertical rails
- Supplied with 4 x 2/1 GN chrome plated wire shelves for use with 2/1 GN or 1/1 GN pans (sold separately)
- Fan forced models are available upon request. Contact your Stoddart representative for more information
- **12-month parts and labour warranty**



### Specifications

<b>Model</b>	CH.VHC.1411
<b>W x D x H (mm)</b>	695 x 852 x 1080
<b>Capacity</b>	7 x 2/1 GN 65mm pans or 14 x 1/1 GN 65mm pans
<b>Total Connected Load</b>	2.25kW
<b>Electrical Connection</b>	1Ø+N+E 240VAC / 50Hz (Onsite connection)

### Accessories

<b>2/1 GN Chrome Plated Wire Shelf</b>	CMGE.0421
<b>Tray Slides, set of 2</b>	CH.TS

### Legend

<b>A</b>	Electrical Connection
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