

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

 Model
 CH.VHC.1411

 W x D x H (mm)
 695 x 852 x 1080

 Capacity
 7 x 2/1 GN 65mm pans or 14 x 1/1 GN 65mm pans or 14 x 1/1 GN 65mm pans

Total Connected Load 2.25kV

Electrical Connection 1Ø+N+E 240VAC / 50Hz

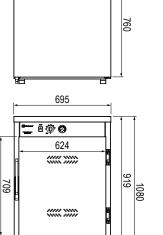
(Onsite connection)

Accessories

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

Legend

A Electrical Connection



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