



### Technical Data:

|                    |                            |
|--------------------|----------------------------|
| Dimensions (LxWxH) | 1370 x 765 x 1383 mm       |
| Worksurface Height | 985 mm                     |
| Weight when empty  | 172 kg                     |
| Number of levels   | 7+7 or 8+8                 |
| Height of levels   | 89+89 or 78+78             |
| Capacity           | Up to 120 hot portions     |
| Voltage            | 415 V three phase AC 50 Hz |
| Power              | 11.11 kW                   |
| Frequency          | 15 A                       |
| Noise level        | 52 dBA                     |

### Product Description:

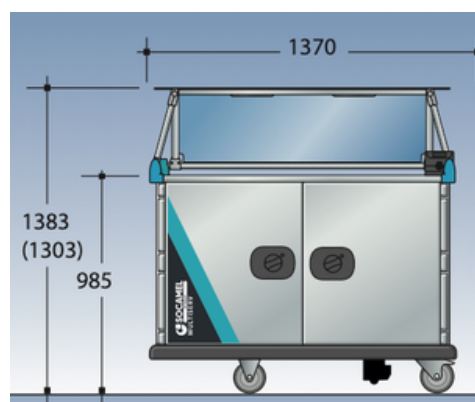
- Stainless steel external structure with decorated stainless steel side and rear panels for durability and easy cleaning.
- Non-marking protective bumpers and three-sided stainless steel anti-fall platform for safe handling and transport.
- Insulated door with 270° opening for easy access, featuring removable door seals and secure open/close locking system.
- Stainless steel internal chamber designed for hygiene, durability, and reliable performance.
- Mobility provided by 4 x 160 mm diameter wheels (2 fixed and 2 swivel with brakes).
- Digital touchscreen control panel with reheating countdown timer, three-colour LED alarm indicator, clock function, detailed alarm information, and access to programming settings.
- Maximum shelf load capacity: 10 kg.

### Options:

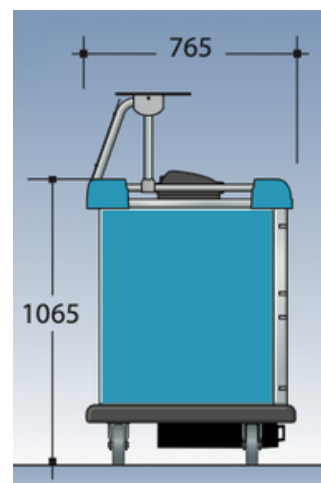
- Soup Tray with Retractable tray ramp
- Top shelf with breath guard and LED lightening
- Retractable Shelf
- Shelf for containers
- Plate holder
- Coupling system
- 4 x Galvanised swivel or stainless steel, or 6 x zinc-plated or stainless steel castors available, with optional central brake configurations.
- SOCONNECT : 360° overview online traceability platform



Front View



Side View



Top View

