



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:

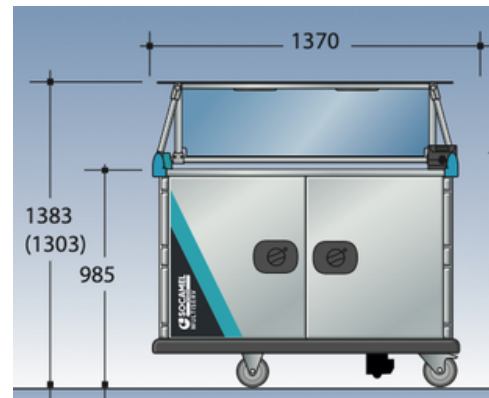
- Stainless steel external structure with decorated stainless steel side and rear panels for durability and easy cleaning.
- IPX4 protection with Non-marking protective bumpers and three-sided stainless steel anti-fall platform for safe handling and transport.
- Insulated door with 270° opening for easy 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.
- GN 1/1 containers are positioned transversely in the hot and cold compartments with increased pitch.

Options:

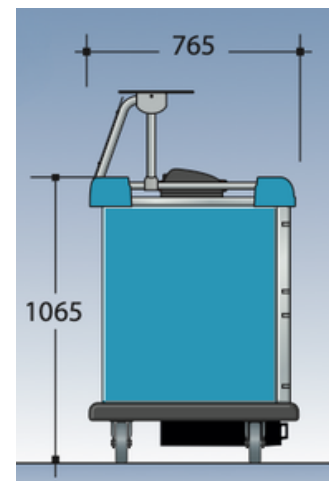
- Soup Tray with Retractable tray ramp
- Top shelf with breath guard and LED lightening
- Retractable Shelf & Shelf for containers
- Hot or Cold worksurface
- Plate holder & Coupling system
- 4 x Galvanised swivel or stainless steel, or 6 x zinc-plated or stainless steel castors available, with optional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



Front View



Side View



Top View

