

Product Information

- The Culinaire warming drawers can fit anywhere you need production items held hot and within reach
- Holds everything from meat to vegetables to bread rolls
- Unique heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Excellent long term food holding capacity (food must be heated above 65°C before being placed in warming drawer)
- Easy-to-use and highly reliable mechanical temperature controls
- Double skinned air insulated on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4 finish
- Each drawer suits gastronorm pans up to 150mm deep (sold separately).



Specifications

Model	CH.WD.0211
W x D x H (mm)	618 x 625 x 550
Capacity	2 x 1/1 GN Pan
Total Connected Load	1.12 kW
Electrical Connection	1Ø+N+E 240VAC / 50Hz (10A plug & lead)

Legend

A Electrical Connection

