Culinaire®

Vertical Hot Cupboard
CH.VHC.1411

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

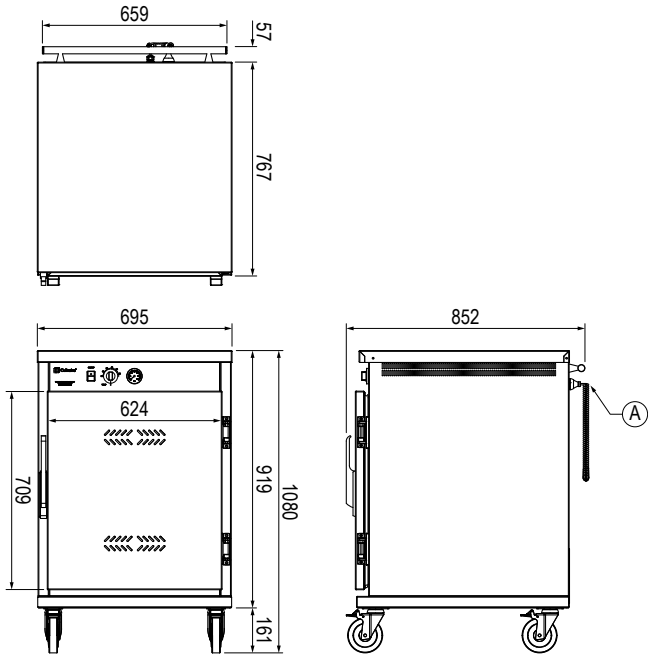
Model	CH.VHC.1411
W x D x H (mm)	695 x 852 x 1080
Capacity	7 x 2/1 GN 65mm pans or 14 x 1/1 GN 65mm pans
Total Connected Load	2.25kW
Electrical Connection	1Ø+N+E 240VAC / 50Hz (Onsite connection)

Accessories

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

Legend

A Electrical Connection



1 YEAR PARTS & LABOUR WARRANTY

PROUDLY DESIGNED & MANUFACTURED IN AUSTRALIA

www.stoddart.com.au
www.stoddart.co.nz

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Due to continuous product research and development,
the information contained herein is subject to change without notice.

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