

**322013 (F04H3AW04S)**

Tempered glass top on cupboard (3 GN container capacity) with wheels, overshelf predisposed for hot lamps and two stainless steel tray sliders, H=900mm (Nordic)

Main Features

- Electronic overheating protection.
- Perfect compact design makes it ideal for space saving environments.
- CB and CE certified by a third party notified body.
- Soft closing doors on operator side.
- Underneath ambient cupboard with doors ideal for extra storage.
- Available options with online configurator: colors, tray sliders, overshelves, feet/wheels with desired diameter, height 750mm for kids.
- Optional plinth can be installed to cover the feet or the wheels.
- AISI 304 Tray slider in flush mounted stainless steel is installed on long sides and they can also be folded down to facilitate passage of the units through doorways.
- Ideal for servery lines without an operator.
- Unit mounted on 125 mm wheels 2 swivel and 2 with brakes.
- Stylish A type overshelf designed for extra increased visibility on the surface for charming food display.
- Curved glass.
- Precise temperature control and setting at 0,1°C .
- As standard the product comes with digitally controlled thermostat which is in line of HACCP norms and provides visual alarm as a warning of the increasing or decreasing temperatures.
- Available drop-in dimensions: 1, 2, 3, 4, 5, 6 GN.
- Designed to serve the food in plates, casseroles, pans
- It comes with stylish black coloured tempered heated glass with integrated etched foil elements and stainless steel framed.
- Special design etched foil heating elements to maximize heat transmission on the surface for having the same temperature on the whole surface.
- Ideal for elegant buffet to display warm food, such as pizza, bun, etc. thanks to the extended surface top.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Available dimensions: 2, 3, 4 GN.
- Thanks to the sleek, minimalist glass structure, food and dust does not get trapped and the cleaning is made easier.

Construction

- Overshelf in complete AISI 304.
- Top in AISI 304.
- Sturdy construction with laminated panelings on 4 sides.
- Electronic control with temperature display.
- AISI 304 Stainless steel frame with rounded corners to facilitate cleaning operations
- Heating elements connected to the bottom include safety thermostat.

Optional Accessories

PNC Code	Description
Feet, wheels and ramps	
800002	Kit 4 height adjustable flanged feet, Marine
Kicking strips	
800006	Kicking strip for 3 GN units (not for Bain-Marie with separated wells)
Lights and lamps	
922454	Food warming lamp for overshelves - 4pcs

Recommended Detergents

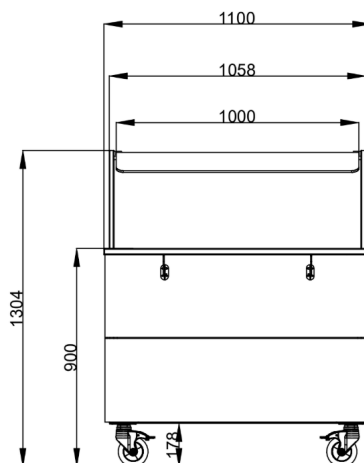
PNC Code	Description
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

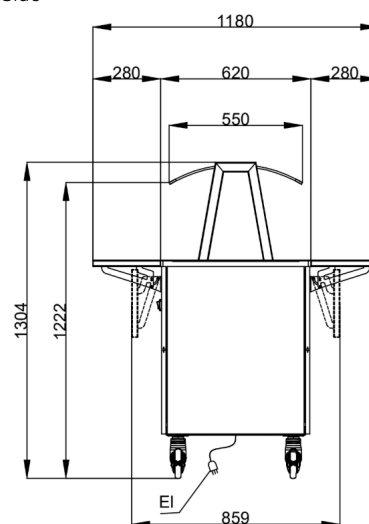
Electric

Supply voltage:	220-240 V/1N ph/50/60 Hz
Key Information:	
N° of doors:	2
External dimensions, Width:	1100 mm
External dimensions, Depth:	1180 mm
External dimensions, Height:	1304 mm
Net weight:	113 kg
Shipping height:	1364 mm
Shipping width:	899 mm
Shipping depth:	1140 mm
Shipping volume:	1.4 m³
Set temperature:	+105 / +115 °C
Top temperature:	+105 / +115 °C

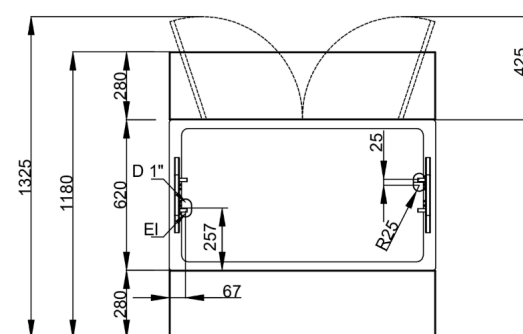
Front



Side



Top



EI = Electrical inlet (power)