FEATURES AND BENEFITS:

• Fully insulated hot cabinet keeps prepared foods at serving temperatures.

• Powerful, yet efficient, 1500 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).

• Standard solid state electronic control with large, clear, easy-to-read and operate LED digital display to ensure holding at precise food temperature.

• Internal frame in body and doors maintains structural rigidity.

• Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility. One piece extended base protects cabinet body.

• Smooth interior coved corners prevent food particle/grease buildup.

• Self-closing insulated Dutch doors prevent temperature loss; magnetic door gaskets for proper seal. Field reversible for flexibility.

• Standard with right hand hinging; left hand hinging available upon request.

• Full length anti-microbial extruded door handles for “easy open”; positive catch secures door during transport.

• Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering.

• Twelve sets of chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.

• Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

ACCESSORIES and OPTIONS (Available at extra cost):
- Tempered Glass Door Windows
- Extra Universal Angles
- Change from standard chrome plated wire angles to angles designed for transporting
- Magnetic Door Latch
- Corner Bumpers
- Perimeter Bumper
- Key Lock Handle
- Push Handle
- Bail Handles
- Floor Lock (for use with 5" casters)
- Various Caster Options
- Removable Cord Set
- 208 or 240 Volt Service
- Upgrade to 2000 Watt power unit
- HAACP Documentation (Built-in USB port)

See page B-20 for accessory details.
In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.