

Cook 'n' Hold Ovens

Low temperature radiant Cook 'n' Hold Oven

FEATURES:

- Choice of controls - either manual control with digital read out or core cooking probe with digital controls and ten pre-programmable settings
- Fully insulated Cook-N-Hold gentle radiant oven designed for flavorful results by slow cooking.
- Slow cooking means 15% to 20% less shrinkage.
- Efficient power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Easy to read digital thermometer.
- Pre-setting automatic controls for cooking and holding cycles allows for unattended operation.
- Cook and hold over 120 lbs. (54 kg.) of meat in just 5 sq. ft. of floor space - per oven.
- Non-venting oven, provides easy, inexpensive installation - no extraction canopy is required.
- Fully insulated, stainless steel interior for ease of cleaning; stainless steel exterior.
- Smooth interior coved corners prevent food particle/grease build up - supplied with removable drip pan.
- Field reversible insulated doors prevent temperature loss. Silicone door gaskets for proper seal. High temperature ceramic magnetic latches for "easy open" and security during transport.
- Safety conscious anti-microbial latches protect against spreading germs.
- Standard with right hand hinges; left hand hinging available upon request.
- 100-CH has Stainless steel pan slides - holds 8 x 18" x 26" (460 x 660mm) pans on 75mm centres per oven. Supplied with 3 wire grids per compartment
- 750-CH has Stainless steel pan slides - holds 5 x 18" x 26" (460 x 660mm) at 35mm centres. Supplied with 3 wire grids
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

OPTIONS:

- Core cooking probe with 5 pre-set programmes
- Tempered glass door
- Key lock latches
- Wire shelves (1170 - 005)
- 18" x 26" pans
- Perimeter bumper
- Corner bumpers
- Floor lock for 5" castors

7 YEAR
element
warranty

Available
with core probe
and digital
programmable
control



Available
with core probe
and digital
programmable
control

For pricing
on these products
please contact the office
on 01455 55 99 69

Model No.	Dimensions	Kw	Supply
1000-CH-SS	575w x 835d x1050h	3	13 amp
750-CH-SS	655w x 835d x870h	3	13 amp

Model No.	Dimensions	Kw	Supply
1000-CH-1	575w x 835d x 1950h	6	26 amp
1000-CH-2	575w x 835d x 1950h	3+3	2 x 13 amp

Counter Top and Under Counter Holding Cabinets

H339-12-135C Insulated Counter Top Hot Cabinet

Dimensions 445w x 645d x 700h

Power 1kw

FEATURES:

- Fitted with easy read digital thermometer
- Fully insulated counter top hot cabinet keeps prepared foods at serving temperatures
- Adjustable humidity vent fitted on door
- Ideal for under counter use also.
- Powerful, yet efficient, 900 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Internal frame in body and door maintains structural rigidity.
- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility.
- Safety-conscious anti-microbial latch protect against spreading germs.
- Insulated field reversible door for flexibility.
- Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latch for "easy open"; Latch and hinges mounted inboard.

- Pan slides securely hold 5 x 1/1GN containers at 70mm centres, removable for easy cleaning.
- Supplied with 3 wire shelves.
- Pan stops on inside of door and back allow for proper air flow.
- Mounted on 4" legs to allow for counter top cleaning.

OPTIONS:

- Key lock latches
- Wire shelves - 1/1gn
- Wire shelf (support runners)
- Perimeter bumper
- Corner bumpers
- Stacking kit
- Castors
- Pass thru door



For pricing on these products please contact the office on 01455 55 99 69



H339-12-188C Insulated Under Counter Hot Cabinet



FEATURES:

- Fitted with easy read digital thermometer
- Fully insulated counter top hot cabinet keeps prepared foods at serving temperatures.
- Adjustable humidity vent fitted on door
- Ideal for under counter use also.
- Powerful, yet efficient, 900 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Internal frame in body and door maintains structural rigidity.
- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility.
- Safety-conscious anti-microbial latch protect against spreading germs.
- Insulated field reversible door for flexibility.
- Standard with right hand hinging; left hand hinging available upon request.

- Magnetic latch for "easy open" Latch and hinges mounted inboard.
- Wire pan supports will hold either 1/1gn, 400 x 600mm or 18" x 26" (460 x 660mm) pans at 70mm centres which are removable for easy cleaning.
- Supplied with 3 wire shelves - 460 x 660mm.
- Pan stops on inside of door and back allow for proper air flow.
- Fitted with heavy duty 3" castors - two with brakes.

OPTIONS:

- Key lock latches
- Wire shelves - (1170 - 005)
- Perimeter bumper
- Corner bumpers
- Stacking kit
- Digital thermometer

Model No.	Finish	Pan Size	Dimensions (mm)	Internal Dimensions	Power	Weight
H339-X12-188C	Aluminium	8 x 460 x 660	705w x 820d x 815h	465w x 670d x 635h	1kw	63kg

Half Size Holding Cabinet & Heated Plate Dolly



H339-128C Half Size Insulated Hot Cabinet

Fitted with digital temperature read out



FEATURES:

- Fitted with easy read digital thermometer
- Fully insulated counter top hot cabinet keeps prepared foods at serving temperatures.
- Adjustable humidity vent fitted on door
- Powerful, yet efficient, 900 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Internal frame in body and door maintains structural rigidity.
- Body constructed of non-corrosive, Hi-Tensile aluminum or 304 stainless steel for strength and ease of mobility. One piece extended base protects cabinet body.
- Safety-conscious anti-microbial latch protect against spreading germs.
- Insulated field reversible door for flexibility. Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latch for "easy open"; twist-lock catch secures door during transport. Latch and hinges mounted inboard.
- Removable wire pan supports for easy

cleaning hold 8 x 1/1gn at 70mm centres.

- Supplied with 3 x 1/1gn wire shelves.
- Pan stops on inside of door and back allow for proper air flow.
- Convenient lift handles fold at against sides of cabinet.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.
- Cabinets can be stacked for flexibility; specify optional stacking kit.

OPTIONS:

- Key lock latches
- Wire shelves - 1/1gn
- Perimeter bumper
- Corner bumpers
- Floor lock for 5" castors
- Stacking kit
- Pass thru version

Model No.	Finish	Pan Size	Dimensions (mm)	Internal Dimensions	Power
H339-128C	Aluminium	8 x 1/1gn	480w x 695d x 935h	335w x 540d x 635h	1kw
H339-S128C	Stainless	8 x 1/1gn	480w x 695d x 935h	335w x 540d x 635h	1kw

For pricing on these products please contact the office on 01455 55 99 69

HJ-531-10 Heated Plate Dolly

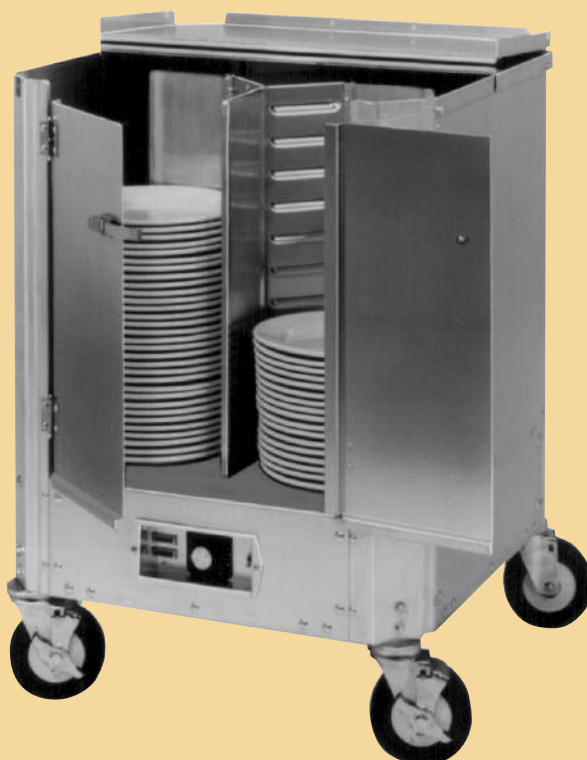
Dimensions 585w x 585d x 815h

FEATURES:

- Heated dish dolly for preheating plates and meal delivery pellets prior to serving. - Capacity 240 plates 255-280mm diameter
- Can be used for hot meal transport/delivery. Capacity: 24 covered meals
- Fits conveniently under standard 36" counters (height 32")
- Removable hinged top, front, and rear doors for easy access and cleaning
- Equipped with 1000 Watt heating element and lifetime lubricated blower motor. Provides quick heat up to 180°F (82°C)
- Recessed panel protects controls
- Base constructed of one piece, non-corrosive, Hi-Tensile aluminum with cross brace reinforcement for added strength
- Heavy duty 5" swivel casters, two with brakes
- Provides mobility when fully loaded

OPTIONS:

- Perimeter bumper
- Corner bumpers
- Dust cover



Full Size Holding Cabinets

H137 Insulated Hot Cabinet - with or without humidity

FEATURES:

- Fitted with easy read digital thermometer
- Fully insulated hot cabinet keeps prepared foods at serving temperatures
- Humidity - the Aquatemp system allows you to hold the humidity by adjusting individual thermostats. You can regulate the humidity levels by controlling the air temperature up to a maximum of 82°C
- Powerful, yet efficient, 1500 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C)
- Self-contained power top allows interior of cabinet to be hosed-out during cleaning
- Internal frame in body maintains structural rigidity
- 304 stainless steel construction throughout for ease of cleaning
- One piece extended base protects cabinet body
- Smooth interior coved corners prevent food particle/grease buildup
- Safety-conscious anti-microbial latches protect against spreading germs
- Field reversible insulated Dutch doors prevent temperature loss
- Silicone door gaskets for proper seal
- Standard with right hand hinging; left hand hinging available upon request
- High temperature ceramic magnetic latches for "easy open"; twist-lock catch secures door during transport
- Latches and hinges mounted inboard
- Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering
- 12 sets of wire pan supports will hold 12 x 2/1gn containers at 110mm centres or 18" x 26" pans at 110mm centres which are removable for easy cleaning - Supplied with 8 wire shelves
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded

OPTIONS:

- Tempered glass door
- Key lock latches
- Wire shelves
- Wire shelf (support runners)
- 18" x 26" pans
- 2/1gn containers
- Perimeter bumper
- Corner bumpers
- Floor lock for 5" castors
- Push handles

For pricing on these products please contact the office on 01455 55 99 69

Fitted with digital temperature read out



Model No.	Finish	Pan Size	Dimensions (mm)	Internal Dimensions	Power	Weight
H137-SUA-12C	Stainless	12x2/1gn	730w x 870d x 1855h	560w x 700d x 1475h	2kw	128kg
H137-WSUA-12C (with humidity)	Stainless	12x2/1gn	730w x 870d x 1855h	560w x 700d x 1475h	2kw	130kg

Pass thru' Full Size Holding Cabinets



H137-PS Pass thru' - Insulated hot cabinet - with or without humidity

FEATURES:

- Fitted with easy read digital thermometer
- Fully insulated hot cabinet keeps prepared foods at serving temperatures
- Humidity - the Aquatemp system allows you to hold the humidity by adjusting individual thermostats. You can regulate the humidity levels by controlling the air temperature up to a maximum of 82°C
- Powerful, yet efficient, 1500 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Self-contained power top allows interior of cabinet to be hosed-out during cleaning.
- Internal frame in body maintains structural rigidity.
- 304 stainless steel throughout for ease of cleaning.
- One piece extended base protects cabinet body.
- Smooth interior coved corners prevent food particle/grease buildup.
- Safety-conscious anti-microbial latches protect against spreading germs.
- Field reversible insulated Dutch doors prevent temperature loss.
- Silicone door gaskets for proper seal.
- Standard with right hand hinging; left hand hinging available upon request.
- High temperature ceramic magnetic latches for "easy open"; twist-lock catch secures door during transport.
- Latches and hinges mounted inboard.
- Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering.
- 12 sets of wire pan supports will hold 12 x 2/1qn containers at 110mm centres or 18" x 26" pans at 110mm centres which are removable for easy cleaning - Supplied with 8 wire shelves.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.

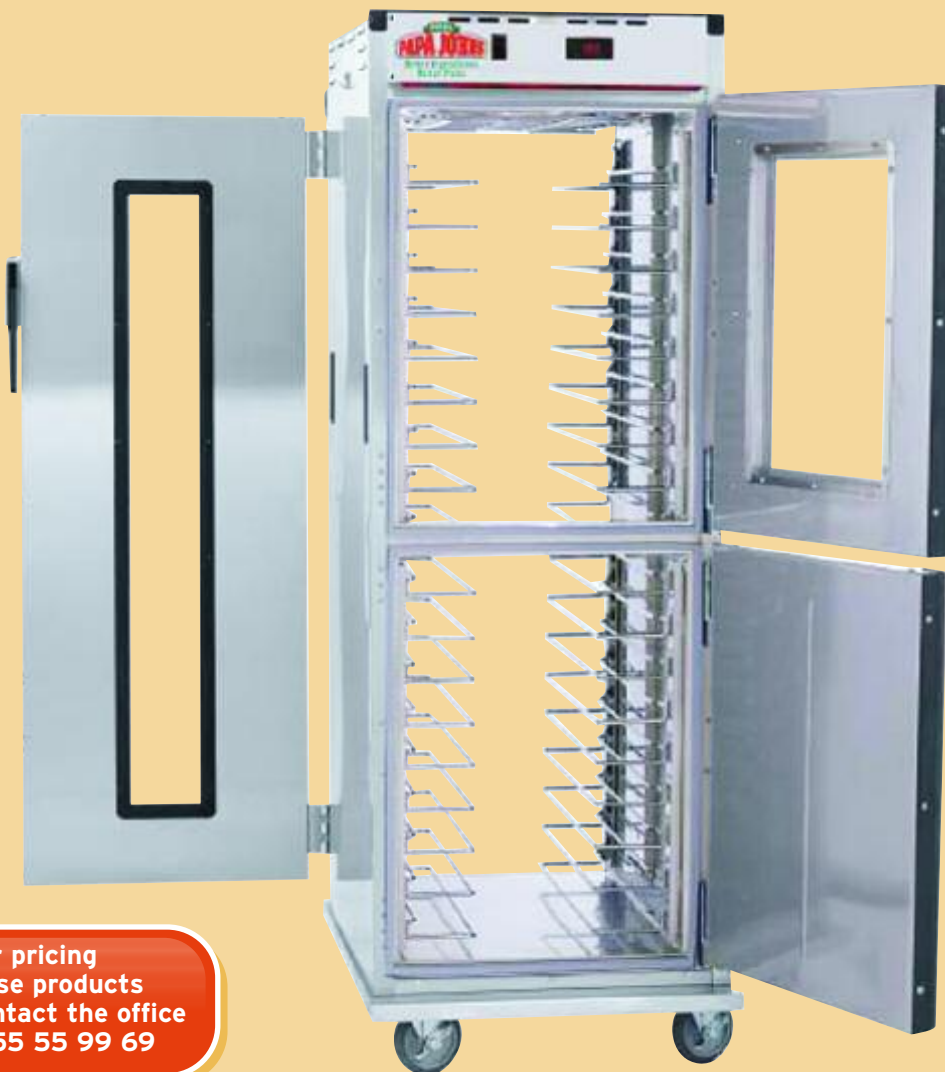
OPTIONS:

- Tempered glass door
- Key lock latches
- Wire shelves
- Wire shelf (support runners)
- 18" x 26" pans
- 2/1qn containers
- Perimeter bumper
- Corner bumpers
- Floor lock for 5" castors
- Push handles

For pricing on these products please contact the office on 01455 55 99 69

Model No.	Finish	Pan Size	Dimensions (mm)	Internal Dimensions	Power	Weight
H137-PSUA-12C	Stainless	12 x 2/1qn	730w x 870d x 1855h	560w x 700d x 1475h	2kw	128kg
H137-WPSUA-12C (with humidity)	Stainless	12 x 2/1qn	730w x 870d x 1855h	560w x 700d x 1475h	2kw	128kg

Pizza / Fast Food Slimline Holding Cabinet



For pricing on these products please contact the office on 01455 55 99 69



H138NP Pass thru' - Insulated slimline hot cabinet

FEATURES:

- Specifically designed for Pizza holding, this Slimline pass thru holding cabinet is ideal for any food operation where space is at a premium - ideal for Island counter siting
- Heavy duty 22 gauge Stainless steel construction is designed for busy operations with heavy use
- Rear single door has full length tempered glass panel with 270° opening - allows loaders to check stock levels
- Front stable doors - top with tempered glass panel, and lower with solid stainless door - both self closing
- Stainless steel interior with coved corners for easy cleaning
- All doors are field reversible - right hand hinge is factory set up
- Will hold 36 trayslides at 11/2" centres - is supplied with 12 pairs - tray size 18 x 26" (457 x 660mm)
- Double Fan blown heating system with side wall ducting ensures optimum heat distribution
- Electronically thermostatically controlled with digital readout
- Supplied with castors and recessed push/pull handles
- Supplied with 3 wire shelves - 18 x 26" (457 x 660mm)

Model No.	Dimensions (mm)	Power
H138NP	635w x 840d x 1892h	2.2kw