Hot cabinet – Keeping warm / slow cooking unit Hot Star LHS

Manufacturer: Locher Großküchen – Geräte GmbH Model: 301720



Description:

Electric hot cabinet to keep warm OR to slow cook any type of food.

Model with hinged door, that can be put counter top, under the counter, built-in or, with optional shelf, on a wall.

Unit completely made of stainless steel. With handles for transportation.

Perfect appliance for keeping warm all kind of previously prepared food, especially for mobile catering purposes OR for slow cooking of any food.

Simple operation with highly precise electronic temperature adjustment through digital touch control panel and core probe for temperature control. Unit has 10 OEM set programmes for keeping warm and slow cooking.

Details:

- Electronic temperature control with core probe
- Adjustment step by step (°C)
- Vapour exit openings front and back
- Capacity: 4 x GN 1/1-65 mm
- Removable tray holders
- Door hinged right hand side (switchable)
- Interior dim.: 350x570x285 mm

Supply: Unit with electronic touch control panel, core probe and plug. (GN-containers not included)

Optional:

• Shelf for wall mounting

Technical data:

Width: 400 mm
Depth: 650 mm
Height: 390 mm
Temperature range: 30° - 130°C
El. connection: 230 V / 1,5 kW

07/15 Dimensions ad images are indicative. We reserve ourselves the right to modify any data without prior notice.

Shown colours may differ due to printing process.



Karlsberger Str. 3 | D-87471 Durach | Tel.: 0831/5238339-0 | Fax. -15 www.locher.info | office@locher.info