INSULATED HOT CABINET WITH HUMIDITY
MODEL H-135-WUA-11-R

FEATURES AND BENEFITS:

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

• Powerful, yet efficient, 1920 Watt heating system maintains the right combination of heat and humidity to properly hold products.

• Humidity system allows you to regulate humidity levels by controlling air temperatures to 200°F (93°C). Lowering air temperatures allows for humidity up to 95%

• Integral drip trough on front keeps traffic area dry, safer.

• Internal frame in body maintains structural rigidity.

• Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility.

• Insulated Dutch doors prevent temperature loss; door gaskets for proper seal. Field reversible for flexibility.

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

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

• Safety-conscious anti-microbial latches reduce the spread of germs.

• Eleven sets of wire universal angles accommodate a large variety of pan sizes, adjustable 1-1/2" centers.

• Slanted control panel has easy-to-read thermometer; digital thermometer available upon request. Entire assembly removable for cleaning and maintenance.

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

ACCESSORIES and OPTIONS (Available at extra cost):

- Full View Window Door
- Aluminum Doors
- Extra Universal Angles
- Corner Bumpers
- Perimeter Bumper
- Push Handle
- 208 or 240 Volt Service
- Food Safe Digital Thermometer

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.