INSULATED COUNTER TOP
HOT CABINET
MODEL H-339-12-135C
(FOR 12" X 20" OR 13" X 18" PANS)

FEATURES AND BENEFITS:

• Fully insulated counter top hot cabinet keeps prepared foods at serving temperatures. 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 protects 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) 12" x 20" x 2-1/2" or (5) 13" x 18" pans on 2-3/4" centers; removable for easy cleaning.

• Pan stops on inside of door and back allow for proper air flow.

• Mounted on 4” legs to allow for counter top cleaning.

ACCESSORIES and OPTIONS
(Available at extra cost):

- Transport Kit (solid base, casters, side lift handles, transport catch)
- Corner Bumpers
- Digital Thermometer
- Caster Kit
- Door Window
- 240 Volt Service

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.