INSULATED HALF-SIZE STAINLESS STEEL HOT CABINET
MODEL H-339-SS-UA-8C
(FOR A VARIETY OF PAN SIZES)

FEATURES AND BENEFITS:

- Fully insulated half-size hot cabinet keeps prepared foods at serving temperatures. Ideal for transport.

- 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.

- Stainless steel construction throughout for ease of cleaning. One piece extended base protects cabinet body.

- 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”; twist-lock catch secures door during transport. Latch and hinges mounted inboard.

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

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

- Convenient lift handles fold flat 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.

ACCESSORIES and OPTIONS
(Available at extra cost):

- Key Lock Handle
- Extra Universal Angles
- Stacking Kit
- Corner Bumpers
- Perimeter Bumper
- Door Window
- Various Caster Options
- Digital Thermometer
- 240 Volt Service

See page B-20 for accessory details.
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