INSULATED HALF-SIZE HOT CABINET
H-339 SERIES
(FOR 18" X 26" PANS)

FEATURES AND BENEFITS:

• Fully insulated half-size holding 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.

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

• Removable pan supports for easy cleaning.

• Models available:

  Wire supports for 18" x 26" pans on 2-3/4" centers. Model H-339-188C
  Wire supports for 18" x 26" pans and 12" x 20" pans on 2-3/4" centers. Model H-339-12-188C
  Corrugated supports for 18" x 26" pans on 1-1/2" centers. Model H-339-1813C
  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
- Stacking Kit
- Corner Bumpers
- Perimeter Bumper
- Door Window
- Various Caster Options
- Digital Thermometer
- 240 Volt Service

See page B-30 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.