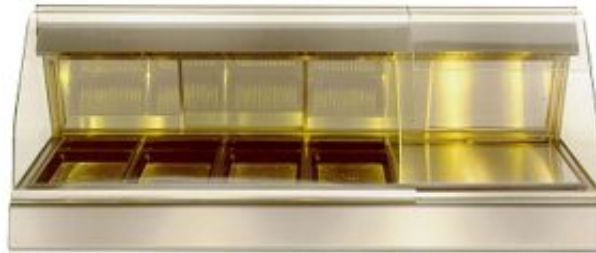


Heated merchandiser Metos Henny Penny HMR106 6F



Product information

SKU	4206308
Productnaam	Heated merchandiser Metos Henny Penny HMR106 6F
Afmetingen	2089 × 1181 × 796 mm
Gewicht	250,000 kg
Capacity	6 x GN1/1 + 6 x GN1/3 -100
Technical information	400 V, 10 A, 5,84 kW, 3NPE, 50 Hz Drain: ø 50 mm

Description

- Full serve model
- Exclusive Therma-Vec® Even Heat Process holds food at precise temperatures with no cold spots or fogging
- High-quality tempered glass front, sides and rear
- Curved front glass profile
- Front glass lifts easily for cleaning and closes gently on gas springs
- Upper radiant heat with separate temperature control and food probe display for each well
- Lower heat and water pan 'temperature controlled separately
- Control lockout to prevent accidental changes
- Water pan humidity with built-in low-water indicator
- Brilliant halogen lamps for attractive food presentation
- Separate switches for power and lightning



- Removable mirrored sliding glass rear doors
- Clear side glass
- Fold-down plastic cutting board
- Stainless steel construction for easy cleaning and long life
- Adjustable pan supports for GN pans
- Food temperature probes
- Water pan
- Wire shelf as optionally