



## FREE STANDING HOT CUPBOARDS

### DESCRIPTION

Hot cupboards are designed to keep meals and plates warm whilst awaiting serving. Tops are manufactured from stainless steel grade 304 and turned down 50mm all round. Outer panels, inner panels and trims are manufactured from stainless steel grade 403. Fitted with stainless steel top hung sliding doors with integral handles. Fabricated to ensure even heat distribution throughout, supplied with interior mid shelf and mounted on tubular legs with adjustable feet. Controlled by on/off switch and capillary thermostat.

Available as single sided, pass through or double stack.



Single sided free standing hot cupboard

### FEATURES AND BENEFITS

#### Feature

- Stainless steel construction
- Satin brushed finish
- 1.5mm top
- Perforated mid shelf
- Adjustable feet
- Fully panelled interior
- 60mm upstand and tile return on wall standing units
- Rear legs inset 100mm on wall standing units
- Integrated handles
- On/Off switch with capillary thermostat

#### Benefit

- High quality stainless steel used throughout for corrosion resistance
- Offers a smooth easy to clean surface
- Heavy duty for strength and longevity
- Aids heat distribution
- Easy levelling on site
- Ease of cleaning
- Protects walls
- Allows pipework/services
- Smooth, sleek appearance and ease of cleaning
- Easy control of temperature

### OPTIONS

- Cut out in top for Gastronorms
- 1/1 Size blanking plates
- Single sided design
- Pass through design
- Double stack design
- Bespoke – please ask

### TECHNICAL DATA

#### Physical Sizes

#### Size

- Length (mm) 1200 / 1500 / 1900
- Width (mm) 700
- Height (mm) 850 / 900

#### Electrical Requirements

- Voltage 240 V
- Frequency 50 Hz
- Max Current 16 A

Correct at time of going to press - Stellex reserves the right to change the specification

#### STELLEX CONTACT DETAILS

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