



HEATED DRAWERS

DESCRIPTION

Stellex heated drawers keep pre-prepared hot food at the perfect temperature ready for serving. Removable gastronorm trays can easily be removed for serving and cleaning purposes. Heated air is gently circulated around the drawer unit ensuring the food is always as the chef intended it to be.

Using high quality stainless steel exterior in both 304 and 430 grade ensures longevity and maximum hygiene.



FEATURES AND BENEFITS

Feature

- Stainless steel construction
- Satin brushed finish
- On/Off switch with capillary thermostat
- Fan assisted heating module
- Adjustable feet (where applicable)

Benefit

- High quality stainless steel used for corrosion resistance
- Offers a smooth easy to clean surface
- Easy control of temperature
- Circulates heat, providing a consistent temperature to all areas
- Easy levelling on site

OPTIONS

- Single drawer unit
- Double drawer unit
- Triple drawer unit
- Additional gastronorm trays
- Bespoke versions

TECHNICAL DATA

Physical Sizes

Size

- Length (mm) 760
- Width (mm) 650
- Height (mm) 850

Electrical Requirements

- Voltage 240 V
- Frequency 50 Hz
- Normal current 1.5 kW

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

STELLEX CONTACT DETAILS

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