

Curved Glass Hot Food Display Bars

The latest in curved glass hot food display bar design allowing full visual display of your presentations while maintaining correct serving temperature.

A wide range of sizes and options are available to cater for numerous combinations of gastronorm pans up to 100 mm deep. Set of 1/2 size 65 mm pans included.

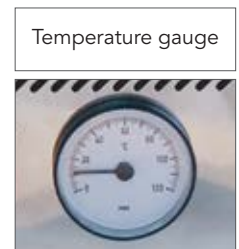
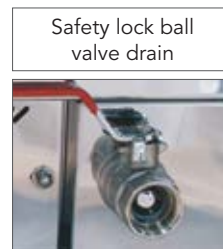


C24 pictured

FEATURES

- Stainless steel construction with tubular frame
- Overhead heating and illumination by stylish heat lamps manufactured from extruded aluminium, specifically designed to breathe
- Energy regulator control
- Wet or dry operation[^]
- Double skin tank for lower running costs
- Dura-life stainless steel elements for prolonged element life
- Safety lock ball valve drain
- Toughened safety glass front
- Streamlined for easy cleaning
- Removable cross bars
- Thermometer

[^]Machines must not be left unattended for extended periods.

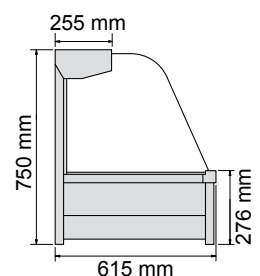


SPECIFICATIONS

MODEL	DESCRIPTION
C22	4 x 1/2 size 65 mm pans included
C22RD	C22 with rear roller doors
POWER	1450 Watts
CURRENT	6.3 Amps

MODEL	DESCRIPTION
C23	6 x 1/2 size 65 mm pans included
C23RD	C23 with rear roller doors
POWER	2300 Watts
CURRENT	10.0 Amps

WIDTHS
C22 - 700 mm
C23 - 1030 mm
C24 - 1355 mm
C25 - 1680 mm
C26 - 2005 mm



MODEL	DESCRIPTION
C24	8 x 1/2 size 65 mm pans included
C24RD	C24 with rear roller doors
POWER	3200 Watts
CURRENT	13.9 Amps

MODEL	DESCRIPTION
C25	10 x 1/2 size 65 mm pans included
C25RD	C25 with rear roller doors
POWER	3450 Watts
CURRENT	15.0 Amps

MODEL	DESCRIPTION
C26	12 x 1/2 size 65 mm pans included
C26RD	C26 with rear roller doors
POWER	3450 Watts
CURRENT	15.0 Amps

Note: RD signifies roller doors included. Sneeze guards cannot be fitted to the vertical control panel side when roller doors installed.

Note: Hot food display bars are suitable for short term food display. They are not a suitable substitute for a chicken humidifier. They are also designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans. Hot food display bars are designed to be served around and not over. If units are to be used in a serve over capacity, protection from hot surfaces will need to be considered. Environmental influences will affect the operating performance of hot food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying. For dry, fried foods, Roller Doors are highly recommended.