

Straight Glass Hot Food Display Bars

Double Row

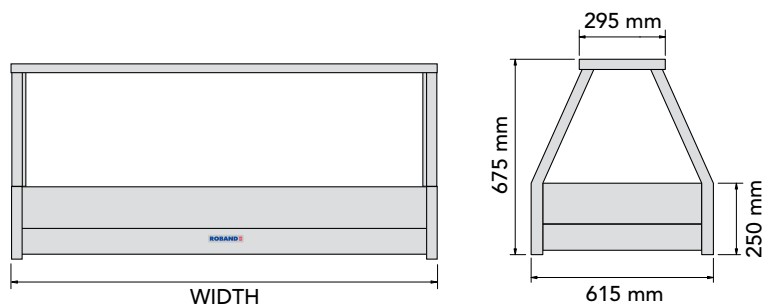
These double row hot food display bars have streamlined styling that will enhance food presentation whilst keeping the food at the correct serving temperature. A wide range of sizes and options are available to cater for numerous combinations of gastronorm pans up to 100 mm deep. Set of 1/2 size 65 mm pans included.



E24 pictured with various sizes of pans

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[^]
- Dura-life stainless steel elements for prolonged element life
- Safety lock ball valve drain
- Streamlined for easy cleaning
- Removable cross bars
- Thermometer



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

SPECIFICATIONS

MODEL	DESCRIPTION
E22	4 x 1/2 size 65 mm pans included
E22RD	E22 with rear roller doors
POWER	1450 Watts
CURRENT	8 Amps

MODEL	DESCRIPTION
E23	6 x 1/2 size 65 mm pans included
E23RD	E23 with rear roller doors
POWER	2300 Watts
CURRENT	10 Amps

DOUBLE ROW WIDTHS	
E22	705 mm
E23	1030 mm
E24	1355 mm
E25	1680 mm
E26	2005 mm

MODEL	DESCRIPTION
E24	8 x 1/2 size 65 mm pans included
E24RD	E24 with rear roller doors
POWER	3200 Watts
CURRENT	14 Amps

MODEL	DESCRIPTION
E25	10 x 1/2 size 65 mm pans included
E25RD	E25 with rear roller doors
POWER	3450 Watts
CURRENT	15 Amps

MODEL	DESCRIPTION
E26	12 x 1/2 size 65 mm pans included
E26RD	E26 with rear roller doors
POWER	3450 Watts
CURRENT	15 Amps

Note: RD signifies roller doors included.

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.