

Straight Glass Hot Food Display Bars

The straight glass 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.

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 should not be left unattended.

See pages 40 - 42 for all optional accessories.

SPECIFICATIONS

MODEL	POWER Watts	NO. OF PANS	CURRENT Amps	DIMENSIONS w x d x h (mm)
SINGLE ROW				
E14 / E14RD	2150	4	9.4	1135 x 420 x 675
E16 / E16RD	2300	6	10.0	1665 x 420 x 675
DOUBLE ROW				
E22 / E22RD	1450	4	6.3	705 x 615 x 675
E23 / E23RD	2300	6	10.0	1030 x 615 x 675
E24 / E24RD	3200	8	13.9	1355 x 615 x 675
E25 / E25RD	3450	10	15.0	1680 x 615 x 675
E26 / E26RD	3450	12	15.0	2005 x 615 x 675



E14 pictured

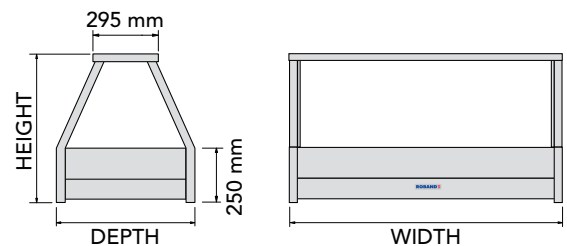
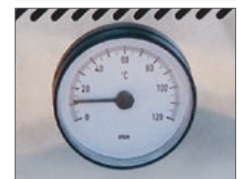


E24 pictured with various sizes of pans

Safety lock ball valve drain



Temperature gauge



Note: RD signifies roller doors included. Sneez 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.