

## Square Glass Hot Food Display Bars

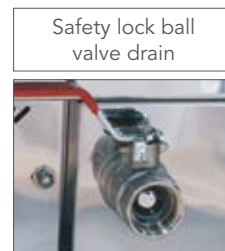
The square glass profile hot food display bars boast the latest in styling and design, at the same time offering all the features and reliability expected of a Roband product. They can be built-in, bench mounted or supplied with a trolley to suit. A wide range of gastronorm pan sizes available up to 100 mm deep. Set of 1/2 size 65 mm pans included.



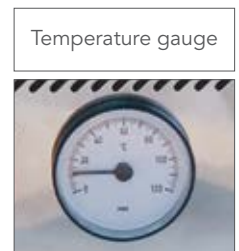
S24 pictured

### 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<sup>^</sup>
- 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



Safety lock ball valve drain



Temperature gauge

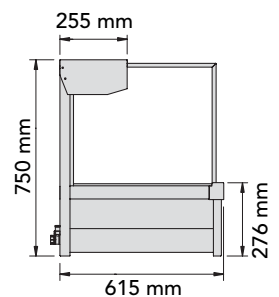
<sup>^</sup>Machines must not be left unattended for extended periods.

### SPECIFICATIONS

MODEL	DESCRIPTION
S22	4 x 1/2 size 65 mm pans included
S22RD	S22 with rear roller doors
POWER	1450 Watts
CURRENT	6.3 Amps

MODEL	DESCRIPTION
S23	6 x 1/2 size 65 mm pans included
S23RD	S23 with rear roller doors
POWER	2300 Watts
CURRENT	10.0 Amps

WIDTHS
S22 - 700 mm
S23 - 1030 mm
S24 - 1355 mm
S25 - 1680 mm
S26 - 2005 mm



MODEL	DESCRIPTION
S24	8 x 1/2 size 65 mm pans included
S24RD	S24 with rear roller doors
POWER	3200 Watts
CURRENT	13.9 Amps

MODEL	DESCRIPTION
S25	10 x 1/2 size 65 mm pans included
S25RD	S25 with rear roller doors
POWER	3450 Watts
CURRENT	15.0 Amps

MODEL	DESCRIPTION
S26	12 x 1/2 size 65 mm pans included
S26RD	S26 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.