

HOLDING CABINET WS 1

WITH THREE DRAWERS FOR HOT FASTFOOD BUSINESS

Almost very well known all over the US and most wanted because of their reliability, Holding Cabinets are contributing success to nearly all stores in the daily hard Fast-Food-Business.

As of today you can now source this cabinet also „Made in Europe“. Most specific in our concept of keeping all kinds of food hot successfully - while meeting HACCP Standards effectively is, the sophisticated technology in which each single drawer is heated electronically controlled.

Smooth hot air is blown most slowly and also evenly on both sides around the food in order to prevent the food drying out. Because of the special climatic controlled air conditions all products stay fresh and crispy for a long time.



The holding cabinet has 3 drawers. Each drawer is divided into two segments. 2 digital controlled timers are consigned to each of the 3 drawers to keep 6 different food products hot independently. A special feature of advantage is the holding stop at the end of each of the drawer telescope rails, by which the drawer stays closed safely at all times and especially during hard business.

UBERT Holding Cabinet WS 1

Is especially designed to hold finger-food-products like nuggets, wedges, chips, wings and many other kinds of meat like ribs, gyros, chicken but also Danish pastries, rolls and bread.

Technical Data:

Digital Control, temperature controlled thermostatically, drawers divided into two segments

2 digital controlled timers are consigned to each of the 3 drawers

Measurements: 460 x 550 x 610 mm, connected loads: 1,10 kW, 230 V

Finish in stainless steel, without water connection