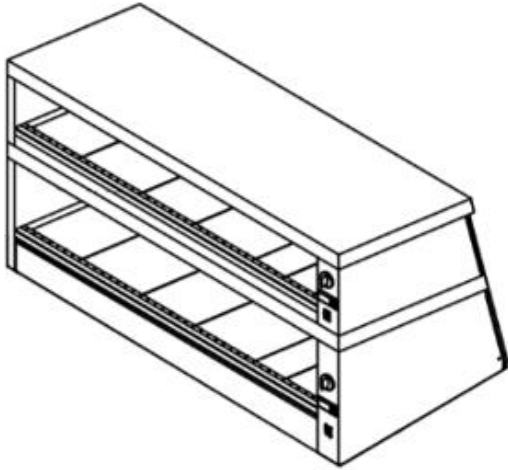


Fabristeel

Heated Burger Chute

Heated Burger Chute

Heated Burger Chute



Standard Features:

- Full Stainless-Steel Construction
For ease of cleaning
- Pass Through Design
- Optional Angled Thermo-Perspex Flip Doors
Provide easy & clear view of the product as well as maximum heat retention which ensures food safety & hygiene
- Individual Control Section
Gives the flexibility to adjust accordingly to users' needs
- Dual Heat Technology
Individual heater control that adjust the radiant foil heater
- Easily Removable Parts
For ease of cleaning
- Easily Accessible Electrical Panel
For service and maintenance

Specifications

The Fabristeel Heated Burger Chute is designed to hold and display food items at its optimum serving temperature. Hence, keeping the food fresh and appetising.

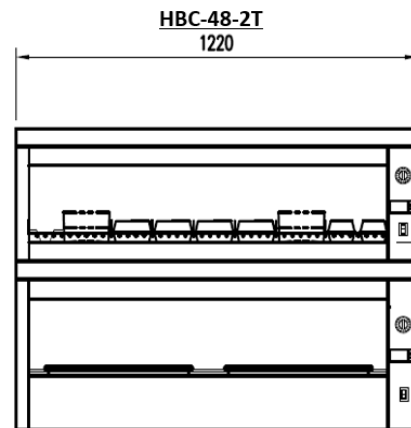
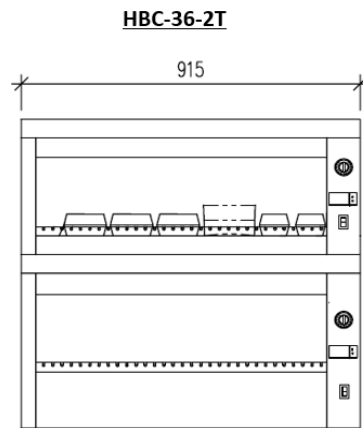
Its specially designed Radiant Heating Technology aids in extending the freshness of the food, which drives the customers' satisfaction up.

All the Heated Burger Chutes are designed to fit on top of a packing table that is placed behind the front counter with clear, see through, flip windows, which gives customers a clear view of the food, ensuring that the products are always ready and up to standard and also ensuring that the food is served at the optimum temperature.

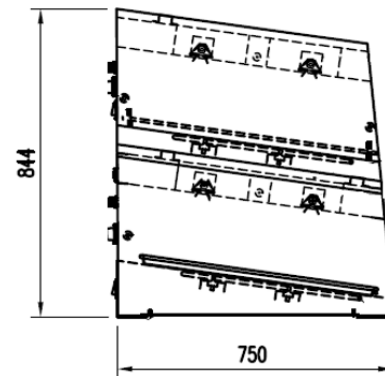
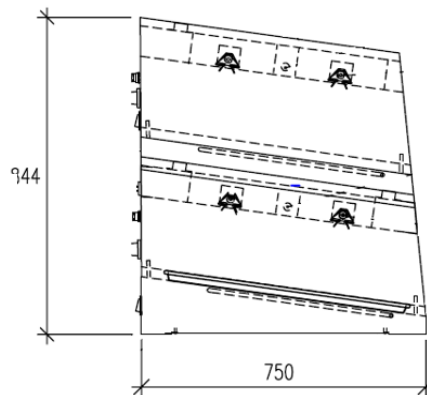


Available Model

Front



Side View



Feature	Product Code	Part Number	Dimension(mm)			Electrical Data					Shipping Weight (kg)
			Width	Depth	Height	Volt	Phase	Hertz	Watts	Amps	
Pass Through, 2 Tier	HBC-36-2T	F70-188	915	750	845	240	1	50/60	3560	15	255
	HBC-48-2T	F70-179	1220	750	845	240	1	50/60	3560	15	255