

## Hot Hold Cabinet

### Hot Hold Cabinet (Standard)



#### Standard Features:

- **Fully Stainless-Steel Construction**  
For ease of cleaning
- **Digital Temperature Controller**  
Ease of reading and adjusting
- **Air Heating Element**  
1000W high power heating element use
- **Hot Air Circulation Fan**  
To circulate the hot humidified air throughout the Cabinet
- **Control Panel Cooling Fan**  
To prevent electrical components from heating up in order to protect the unit from damages, maintenance or decreased

### Specification

The Fabristeel Hot Hold Cabinet is a highly efficient insulated small foot print cabinet that is designed to keep food safe, hot and fresh at the desired temperature until it is ready to be served.

A powerful, high efficient fan and a high capacity heating element, combining with its specially designed interior, aids in recirculating the hot air throughout all levels of cabinet. Its specially designed quick recovery system aids in maintaining the temperature on the inside, even though consistent opening and closing of doors.

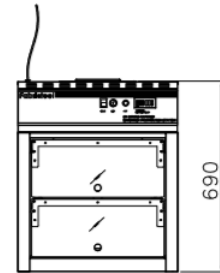
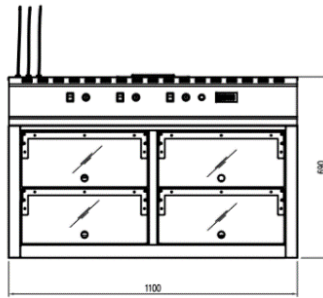
Food can also be prepared in ahead of time, which reduces labour work that is required during peak periods. With Fabristeel Hot Hold Cabinet, food safety is never compromised.

### Available Models:

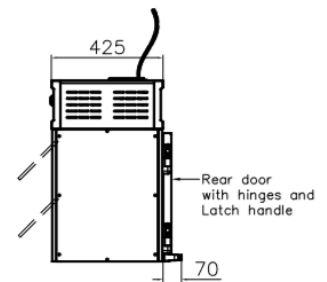
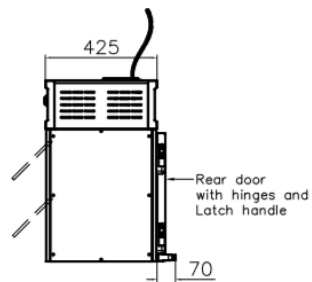
HHS(FL)/HHS(PT)

HHE(FL)/HHE(PT)

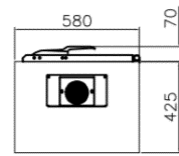
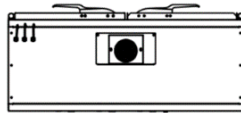
Front



Side



Plan



Product Code	Item Code		Dimension(mm)			Electrical Data				
	Non CE	CE Version	Width	Depth	Height	Volt	Phase	Hertz	Watts	Amps
HHS(PT)Hot Holding Standard (Pass Thru)	F70-378	n/a	1100	495	690	230	1	60	2000	9
HHE(PT)Hot Holding Express (Pass Thru)	F70-379	n/a	580	495	690	230	1	60	1000	4