

Heat 'n' Hold



Even Heat ~ Even Better ~ Even More ...



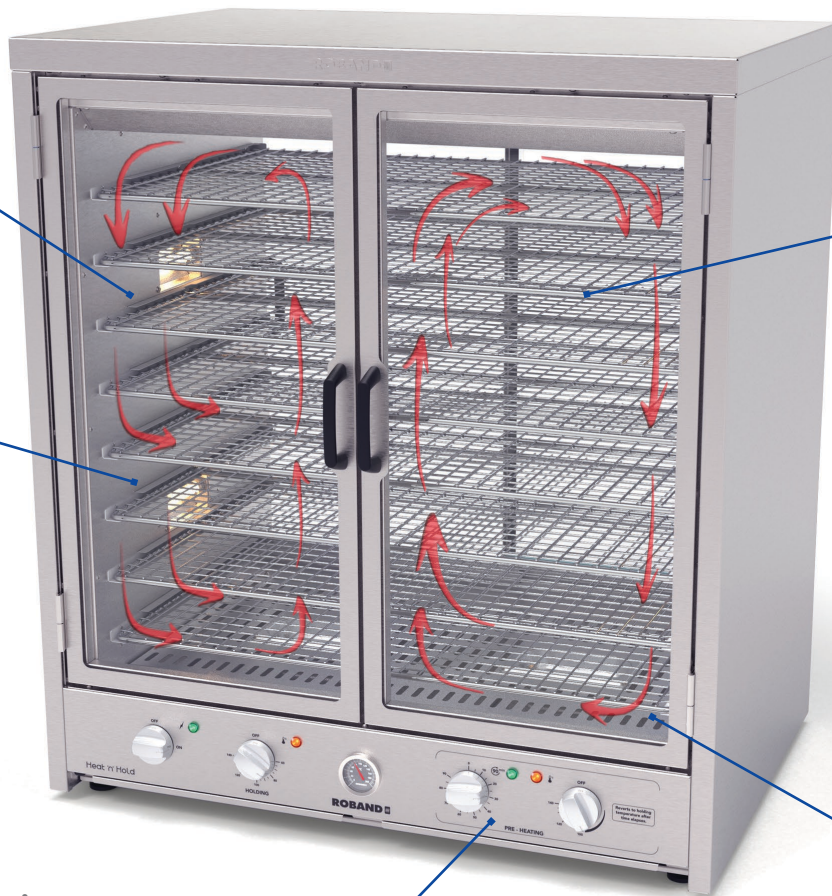
Food Display Warmers

New generation of food display warmer

The Heat 'n' Hold is a new generation of food display warmer. Having quality equipment to serve food at the precise holding and eating temperature will enhance the flavour of your foods. This will lead to repeat business and greater sales.

Unparalleled performance

Heat 'n' Hold incorporates dual elements and dual fans for Enhanced Air Technology (EAT). This optimises air circulation, giving a new level of cabinet temperature consistency.



Unmatched versatility

Each Heat 'n' Hold rack can accommodate two gastronorm pans side by side, granting you unparalleled flexibility in how you display your food.

Freshness

To further preserve the food's condition, humidity trays are included.

Pre-heating function

The Heat 'n' Hold also has a "PRE-HEATING" function that allows you to speed up the cabinet heating process without burning your products. It can also assist in busy periods when the doors are frequently opened.

Contemporary design and durability

- Heat 'n' Hold features a contemporary design, easy-to-use functionality and robust construction.
- Designed to perform and built to last.

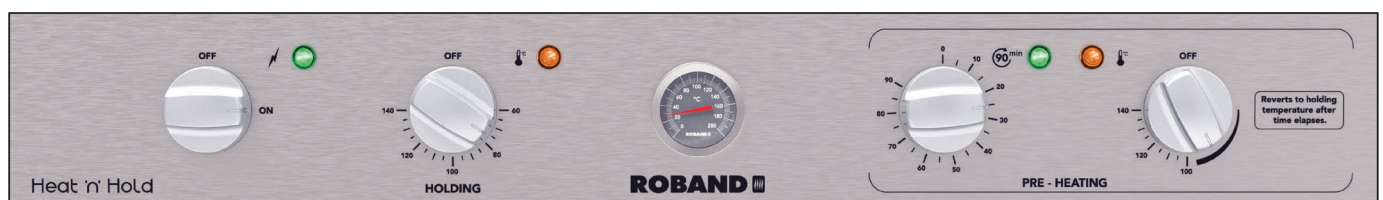
FEATURES

1. Dual Elements & Dual Fans for consistent, even oven temperature, enabling the food to be kept on display longer without degrading quality
2. Dual Thermostat function with timer control. The Heat 'n' Hold has both a HOLDING TEMPERATURE thermostat AND a PRE-HEATING thermostat.
 - a) Holding temperature: for normal operation
 - b) Pre-heating: Can be set to a higher temperature and operated by setting the timer (for up to 90 minutes). After the pre-heating time has elapsed, the Heat 'n' Hold reverts control to the holding temperature thermostat.
3. 10 Amp power
4. Fits up to 8 standard wire Bakers Racks: 18" (737 x 457 mm), that can each accommodate 2 x 1 gastronorm pans
5. Easy-fill Humidity Trays to help maintain food condition
6. Crumb Trays for easy cleaning
7. Control Side - lift-off hinged doors control side for easy loading food and end-of-day cleaning
8. Display Side - fixed or sliding glass (option)
9. Stainless steel construction for durability and food safety
10. Insulated for energy efficiency
11. Easily replaceable high temperature lights
12. Height adjustable feet



Optional HT200 Trolley for ease of placement

Close-up of operator controls



... pies, pretzels, chicken, pizzas and so much more.

SPECIFICATIONS & DIMENSIONS

MODEL	DISPLAY SIDE GLASS	CONTROL SIDE GLASS	TOTAL POWER Watts	TOTAL CURRENT Amps	PHASE	PRODUCT DIMENSIONS W X D X H (mm)	WEIGHT (Unpacked)	WEIGHT (Packed)
H200F	Fixed	Hinged	2300W	10 Amp	Single	880 x 640 x 975	100kg	120kg
H200R	Sliding	Hinged	2300W	10 Amp	Single	880 x 670 x 975	100kg	120kg
HT200	Trolley for H200 (#height including castors)					900 x 600 x 430#	20kg	30kg

NB: Overall combined height of H200 & HT200 is 1380 mm.



Heat 'n' Hold warmers are manufactured in Australia by Roband Australia Pty Ltd.

All standard Roband products are designed to run at 230V per phase, 50Hz. All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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