

## Warming Drawers

**Heated - 1/1 Gastronorm**



### Product Information:

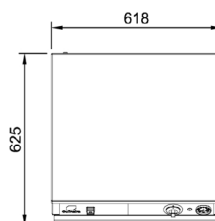
- The Culinaire warming drawers can fit anywhere you need production items held hot and within reach
- Holds everything from meat to vegetables to bread rolls
- Unique heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Excellent long term food holding capacity (food must be heated above 65°C before being placed in warming drawer)
- Easy-to-use and highly reliable mechanical temperature controls
- Double skinned air insulated on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4 finish
- Each drawer suits gastronorm pans up to 150mm deep (sold separately).

### Product Code:

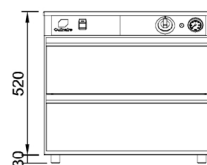
CH	Culinaire Heated
WD	Warming Drawers
0211	2 1/1 GN Pans

### Technical Data:

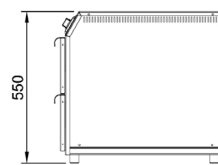
Dimensions: W x D x H:	618 x 625 x 550
Total Connected Load:	1.12kW
Electrical Connection:	10A plug & lead fitted



Plan View



Front Elevation



End Elevation

All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

Due to continuous product research and development, the information contained herein is subject to change without notice.

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