

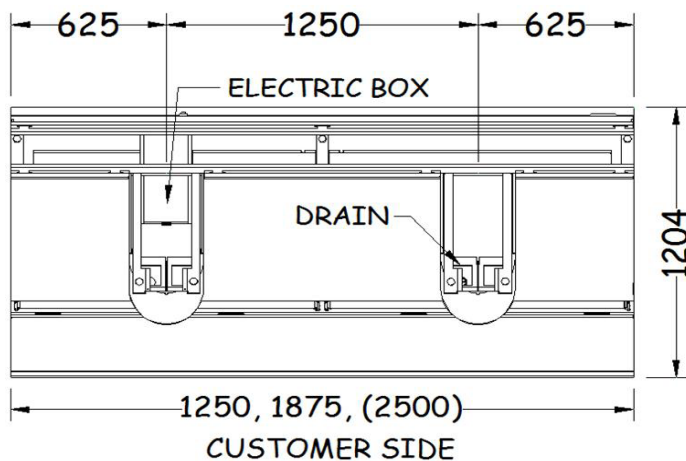
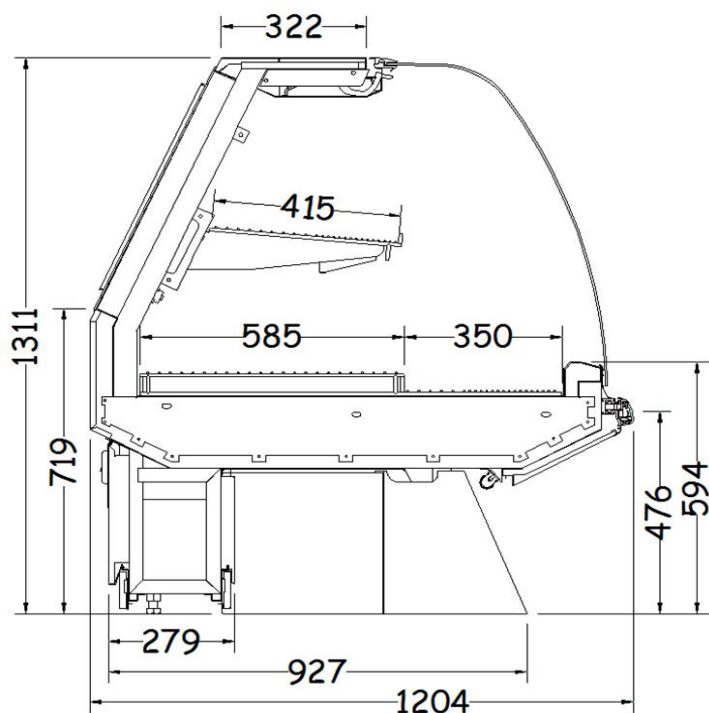
Specialty



ID2-HS

Service/Self-Service Hot Food Cabinet.

ID2-HS



Features

With improved design, the second generation ID2-HS offers greater performance for merchandising hot food products and is available in either self-service or service options.

The display rack is stepped to help separate product and improve display. Special display options can be provided.

Cabinet lengths are variable, and base frame heights can be altered on request.

Standard

- External painted panels
- Stainless steel internal panels
- Toughened front glass
- Double glazed sliding doors
- Canopy lighting halogens
- Deck elements
- Canopy radiant heating
- Digital thermometer
- Stepped rack
- Stainless steel pressure foamed tub
- Control box lower rear access
- Electric box rear access
- Internal shelf radiant heating

Options

- External stainless steel panels
- Angled deck rack
- Bain-marie steam pans
- Rear fold down shelf
- Bumper colour
- General power outlet
- Pedestal base
- Pedestal lighting
- 1/2 Base / Pedestal

Also available

ID2-D	Deli
ID2-F	Fish
ID2	Fish Wedge
ID2-MCT	Mussel
ID2-MRH	Hot Food
ID2-P	Deli
ID2-SSM	Shellfish
ID2	Sushi

Additional Information

Dimensions and features are subject to change. Please obtain current information prior to order confirmation.

NOTE: We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions or replacements for equipment previously sold or shipped.



McAlpine Hussmann

2-6 Niall Burgess, Mt Wellington
Auckland 1060
Ph: 0800 473374

www.mcalpinehussmann.co.nz