



HENDI

Tools for Chefs

Thermo-insulated container with heating function – catering code: 707692

Double HDPE impact-resistant insulating walls.

It keeps food at safe serving temperatures for up to 4 hours after unplugging.

2 large ergonomic handles.

Large and easy-to-read LED display indicating the temperature in the chamber.

Maintains both high and low content temperature.

Punched rails in the chamber housing.

Suitable for 1/1 GN containers:

– GN 1/1 (H) 20 mm: 12 pcs.

– GN 1/1 (H) 65 mm: 6 pcs.

– GN 1/1 (H) 100 mm: 4 pcs.

– GN 1/1 (H) 150 mm: 3 pcs.

– GN 1/1 (H) 200 mm: 2 pcs.

– GN 1/2 (H) 150 mm: 6 pcs.

Max. temperature: 68°C.

Water resistance class: IPX3.



The electric hot food holding cabinet further extends holding times, ensuring optimal food safety and quality.



The Ultra Pan Carrier keeps food at safe serving temperatures for up to 4 hours after unplugging, thanks to its high-performance, foamed-in polyurethane insulation.



Ideal for off-site catering, corporate events, food delivery from central kitchens to satellite locations, or long-duration events.



Code

707692

LxWxH (W)

477x680x(H)620