


**CH.WD.0211**

# Warming Drawers

## Heated - 1/1 Gastronorm


**Product Information:**

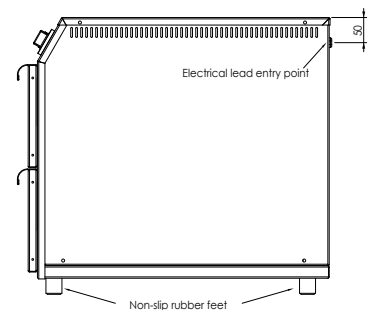
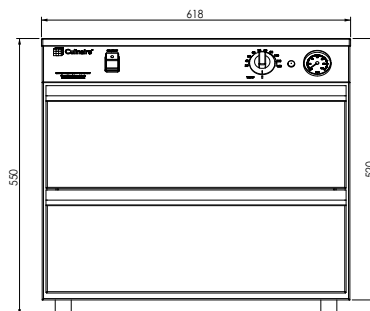
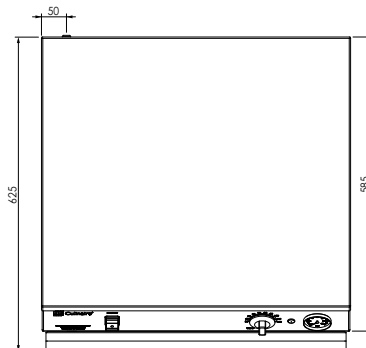
- The Culinaire warming drawers can fit anywhere you need production items held hot and within reach
- Holds everything from meat to vegetables to bread rolls
- Unique heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Excellent long term food holding 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



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.

Revision: March 8, 2021 - B

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