

• **SLIMLINE HOT FOOD CADDY** •
PROUDLY AUSTRALIAN MADE



(Illustrating perforated dish on top for holding of poached eggs)



Goldstein

Established 1911



The Cooking Equipment Professionals

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● SLIMLINE HOT FOOD CADDY ●

MODEL 2-HFC

An ideal unit for Nursing Homes, Coffee Shops, Private Hospitals and small restaurants.

This heated food dispenser is manufactured with all stainless steel exterior with a heated section under and the Bain Marie dishes are immersed in a heated water bath for ideal storage.

The standard dish arrangement is :-

Three (3) 1/3¹/₄ 3 size (321mm x 177mm x 150 mm deep)

Two (2) 1/2 size (321mm x 264mm x 150 mm deep)

The optional extra is a perforated dish which allows the holding of poached eggs for a breakfast application in Nursing Homes.

(All illustrated).



(Illustrating storage underneath)

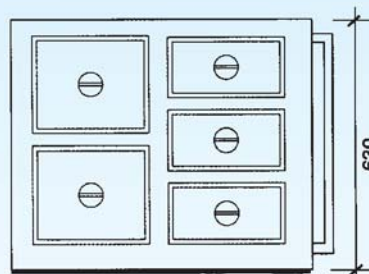
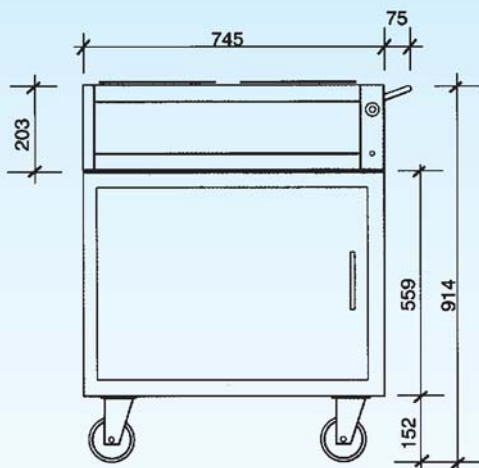
SPECIFICATIONS

CONSTRUCTION

- 0.9mm 300 series stainless steel exterior
- 1800 watt element to Bain Marie.
- 600 watt element to heated storage cabinet.
- 0.9mm mild steel electrolytically plated interior.
- 1.6mm mild steel electrolytically plated base.

CASTORS

Double ball bearing zinc-plated swivel castors with poly-propylene wheel. (Two with brakes).



MODEL	W	D	H	OVEN SIZE			RATING
				W	D	H	
2 HFC	745	630	914	600	500	450	2.4 Kw 240V

B62



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