

Straight Glass Hot Food Display Bars

The straight glass hot food display bars have streamlined styling that will enhance food presentation whilst keeping the food at the correct serving temperature. A wide range of sizes and options are available to cater for numerous combinations of gastronorm pans up to 100 mm deep. Set of 1/2 size 65 mm pans included.



FEATURES

- Stainless steel construction with tubular frame
- Overhead heating and illumination by stylish heat lamps manufactured from extruded aluminium, specifically designed to breathe
- Dura-life stainless steel elements for prolonged element life
- Energy regulator control
- Wet or dry operation^
- Safety lock ball valve drain
- Streamlined for easy cleaning
- Removable cross bars
- Thermometer



E14 (single row)



E24 (double row) with various sizes of pans

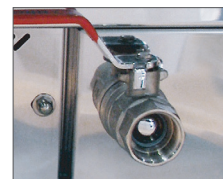
^ Machines should not be left unattended.

See pages 52 - 54 for all optional accessories.

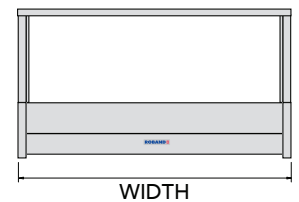
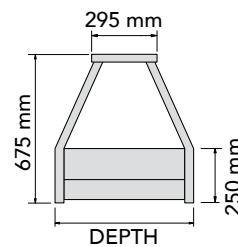
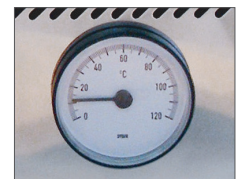
SPECIFICATIONS

MODEL	NO. OF PANS	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
SINGLE ROW				
E14 / E14RD	4	2150	9.4	1135 x 420 x 675
E16 / E16RD	6	2300	10.0	1665 x 420 x 675
DOUBLE ROW				
E22 / E22RD	4	1450	6.3	705 x 615 x 675
E23 / E23RD	6	2300	10.0	1030 x 615 x 675
E24 / E24RD	8	3200	13.9	1355 x 615 x 675
E25 / E25RD	10	3450	15.0	1680 x 615 x 675
E26 / E26RD	12	3450	15.0	2005 x 615 x 675

Safety lock ball valve drain



Temperature gauge



Note: RD signifies roller doors included. Sneeze guards cannot be fitted to the control panel side of single row food bars when roller doors are installed.

Note: Hot food display bars are suitable for short-term food display. They are not a suitable substitute for a chicken humidifier.

They are also designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans. Hot food display bars are designed to be served around and not over. If units are to be used in a serve over capacity, protection from hot surfaces will need to be considered. Environmental influences will affect the operating performance of hot food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying. For dry, fried foods, roller doors are highly recommended.