

HS2 Holding Units



2 x 4 size - HS2-24

HS2-24

The HS2 Holding Unit was developed specifically to increase hold times, improve food quality and consistency. Duke's innovative top and bottom HeatSink™ technology gives you the ability to maintain gold standard sensory attributes at significantly extended hold times while delivering hotter food to your customers. Model No: HS2-24-T1 - Timers one side Model No: HS2-24-T2 - Timers both sides

Specifications

Dimensions: External: 833 x 465 x 328mm Weight: loading, 10Amps approx Cable: 2 metres with 13 amp plug
Exterior: Stainless Steel, Interior: Stainless Steel/Aluminium.

Electrical Connection 220V/240V, 1 phase 50Hz, 2.4kW
Construction Top: Stainless Steel,
Capacity 4 x 1/3 size - 2.1/2" deep

Features

BODY:

- Stainless Steel Exterior construction for durability and ease of construction
- Robust metal cover eliminates the cost and hassle of plastic lids
- Fully sealed, user replaceable timer bars that are designed for cleanability
- Eliminate faceplate cracks with new stainless steel construction
- Sturdy, fully sealed shelves to prevent grease migration

HEATING:

- Shelf or Zone wells for customized heating solutions
- Quick heat up approximately 20 minutes

CONTROLS:

- Allows operator to set time decrement for each pan
- Cook time warning allows for timely replenishment
- Improved display shows item being held
- Easy to reconfigure pan settings with flash drive programming feature from web based program site

ACCESSORIES:

- Lids
- Pans
- Drain Shelves