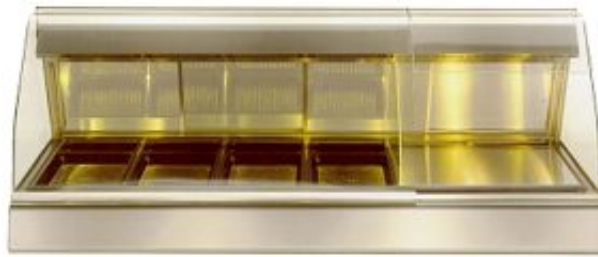


## Heated merchandiser Metos Henny Penny HMR106 6F



### Product information

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|                       |  |
|-----------------------|--|
| SKU                   | 4206308  |
| Product name          | Heated merchandiser Metos Henny Penny HMR106 6F  |
| Dimensions            | 2089 × 1181 × 796 mm                             |
| Weight                | 250,000 kg                                       |
| Capacity              | 6 x GN1/1 + 6 x GN1/3 -100                       |
| Technical information | 400 V, 10 A, 5,84 kW, 3NPE, 50 Hz Drain: ø 50 mm |

### Description

- Full serve model
- Exclusive Therma-Vec® Even Heat Process holds food at precise temperatures with no cold spots or fogging
- High-quality tempered glass front, sides and rear
- Curved front glass profile
- Front glass lifts easily for cleaning and closes gently on gas springs
- Upper radiant heat with separate temperature control and food probe display for each well
- Lower heat and water pan 'temperature controlled separately
- Control lockout to prevent accidental changes
- Water pan humidity with built-in low-water indicator
- Brilliant halogen lamps for attractive food presentation
- Separate switches for power and lightning



- Removable mirrored sliding glass rear doors
- Clear side glass
- Fold-down plastic cutting board
- Stainless steel construction for easy cleaning and long life
- Adjustable pan supports for GN pans
- Food temperature probes
- Water pan
- Wire shelf as optionally