

Heated merchandiser Metos Henny Penny HMR107 7F



Product information

SKU 4206310

Product name Heated merchandiser Metos Henny Penny

HMR107 7F

Dimensions $2419 \times 1181 \times 796 \text{ mm}$

Weight 295,000 kg

Capacity $7 \times GN1/1 + 7 \times GN1/3 -100$

Technical information 400 V, 16 A, 6,92 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