

## Heated merchandiser Metos Henny Penny HMR105 5S



## **Product information**

SKU Product name 420632/

Dimensions Weight Capacity Technical information 4206324 Heated merchandiser Metos Henny Penny HMR105 5S 1759 × 1181 × 796 mm 210,000 kg 5 × GN1/1 + 5 × GN1/3 -100 400 V, 10 A, 4,9 kW, 3NPE, 50 Hz Drain: ø 50 mm

## Description

- Self 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

en.metos.com



- 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
- Stainless steel insert
- Food temperature probes
- Water pan
- Wire shelf as optionally