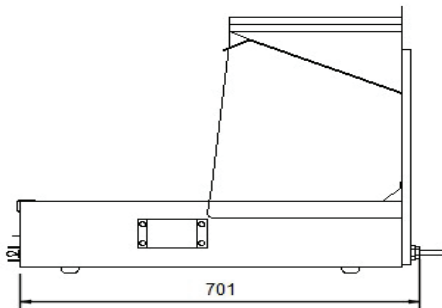
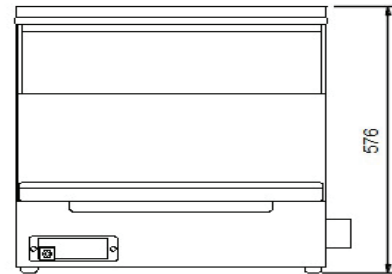


TOP VIEW



SIDE VIEW



FRONT VIEW
NTS

Designed with ample handling space between the heat source and the holding area to empty baskets, **Glo-Ray Fry Holding Stations** maintain 'just made' food temperatures. Ceramic elements direct radiant heat from above, while a preset thermostatically controlled heated base maintains uniform holding temperature from below. The slotted holding bin allows the rising heat to envelop the food, preventing soggy product. A sectional divider permits holding of multiple products simultaneously.

STANDARD FEATURES

- Ceramic heating elements above, allowing ample space between the warmer and food bin to empty baskets
- Pre-Set Heated base provides an envelope of heat around your product
- Various hardcoated fry ribbons stage boxed or bagged products for quick service areas
- Sectional divider permits holding of multiple products
- Bottom trivet lifts food off the bottom of the station promoting air movement and reduces the build up of moisture

SPECIFICATION

Dimensions	701W x 586D x 576H mm
Weight	30Kgs
Output Power	1200 Watts
Power Source	5 amp. supplied with corded 10amp plug.