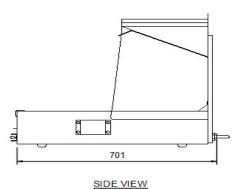
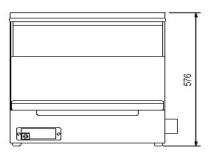




TOP VIEW





FRONT VIEW

Designed with ample handling space between

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.

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- Ceramic heating elements above, allowing sample 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 corded10amp plug.		