

HEAT 'N' HOLD



Even Heat ~ throughout the cabinet

Even Better ~ maintains food quality for longer

Even More ~ versatility for ~ pies ~ pretzels ~ chicken ~ pizzas
and so much more...

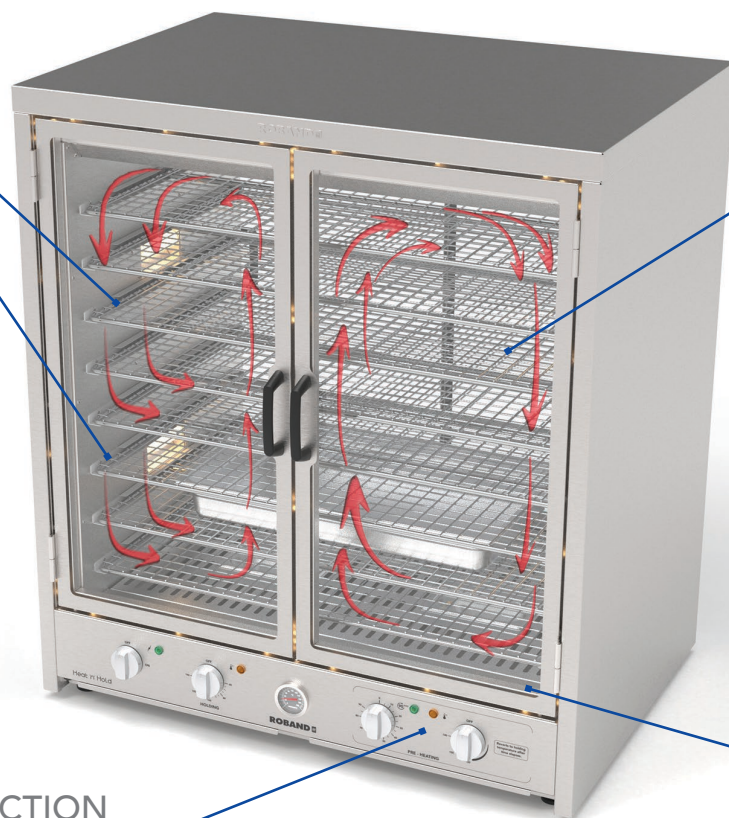


New generation of food display warmer

The Heat 'n' Hold is a new generation of food display warmer – designed to keep your products at the desired temperature anywhere in the cabinet. Your products will appear and taste appetising.

UNPARALLELED PERFORMANCE

Heat 'n' Hold incorporates dual elements and dual fans for Enhanced Air Technology (EAT). This optimises air circulation, giving a new level of cabinet temperature consistency.



UNMATCHED VERSATILITY

Each Heat 'n' Hold rack can accommodate two gastronorm pans side by side, granting you unparalleled flexibility in how you display your food.

PRE-HEATING FUNCTION

The Heat 'n' Hold also has a "PRE-HEATING" function that allows you to speed up the cabinet heating process without burning your products. It can also assist in busy periods when the doors are frequently opened.

FRESHNESS

To further preserve the food's condition, humidity trays are included.

CONTEMPORARY DESIGN AND DURABILITY

- Heat 'n' Hold features a contemporary design, easy-to-use functionality and robust construction.
- Designed to perform and built to last.

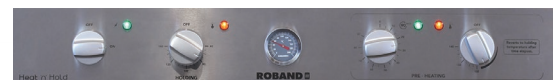
Even Heat ~ Even Better ~ Even More...

FEATURES

1. Dual Elements & Dual Fans for consistent, even oven temperature, enabling the food to be kept on display longer without degrading quality.
2. Dual Thermostat function with timer control. The Heat 'n' Hold has both a **HOLDING TEMPERATURE** thermostat AND a **PRE-HEATING** thermostat.
 - a) Holding temperature: for normal operation.
 - b) Pre-heating: Can be set to a higher temperature and operated by setting the timer (for up to 90 minutes). After the pre-heating time has elapsed, The Heat 'n' Hold reverts control to the holding temperature thermostat.
3. 10 Amp power
4. Fits up to 8 standard wire Bakers Racks: 18" (737 x 457mm), that can each accommodate 2 x 1 gastronorm pans
5. Easy-fill Humidity Trays to help maintain food condition
6. Crumb Trays for easy cleaning
7. Control Side - lift-off hinged doors control side for easy loading food and end-of-day cleaning
8. Display Side - fixed or sliding glass (option)
9. Stainless steel construction for durability and food safety
10. Insulated for energy efficiency
11. Easily replaceable high temperature lights
12. Height adjustable feet



Close-up of operator controls with lights on



Optional HT200 Trolley for ease of placement

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SPECIFICATIONS & DIMENSIONS

MODEL	DISPLAY SIDE GLASS	CONTROL SIDE GLASS	TOTAL POWER	TOTAL CURRENT Amps	PHASE	PRODUCT DIMENSIONS W X D X H (mm)	WEIGHT (Unpacked)	WEIGHT (Packed)
H200F	Fixed	Hinged	2300W	10 Amp	Single	878 x 635 x 972	100kg	120kg
H200R	Sliding	Hinged	2300W	10 Amp	Single	878 x 666 x 972	100kg	120kg
HT200	Trolley for H200 (#height including castors)					899 x 598 x 429#	20kg	30kg

NB: Overall combined height of H200 & HT200 is 1380mm



Heat 'n' Hold warmers are manufactured in Australia by Roband Australia Pty Ltd.

All standard Roband products are designed to run at 230V per phase, 50Hz. All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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