



UK Keep hot meats, pasties, pies and other foods at the perfect temperature with the Seal 500 Range Heated Merchandiser. Offering generous capacity from limited counter space, it's perfect for cafes and canteens where space is at a premium. The merchandiser boasts great all-round visibility to entice customers and maximise food sales potential, and features self-service operation. There's a precise thermostatic control up to 95°C with a digital display of cabinet temperature which ensures food is maintained at a safe temperature, and a humidity feature prevents food from drying out, meaning that food stays in optimum condition for longer, thereby reducing waste.

A/A FILE NUMBER:

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PRODUCT FEATURES

- Elegant extruded aluminium frames and metallic silver finish enhance display without detracting from contents
- Minimum food holding temperature of 72°C
- All round visibility to maximise food sales potential
- Precise thermostatic control up to 95°C with digital display of cabinet temperature ensures food is maintained at a safe temperature
- Humidity feature prevents food drying out food stays in optimum condition for longer, reducing waste
- Daylight balanced illumination to enhance display of contents with easy change clip in fluorescent light tubes in fluorescent light tubes

WEIGHTS & DIMENSIONS

Product Width	750 mm
Product Depth	500 mm
Product Height	575 mm
Product Dimensions (WxDxH) (mm)	750 Millimeter X 500 Millimeter X 575 Millimeter

SHIPPING DETAILS

Ship Width	100 cm
Ship Depth	80 cm
Ship Height	68 cm
Ship Weight	39.6 kg
Ship Method	Small Parcel (Ups Fedex Dhl)
Shipping Package Type	Pieces

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	230V

ADDITIONAL TECHNICAL SPECIFICATIONS

Shelf Depth	375
Shelf Width	650

bidding specifications

TECHNICAL DRAWING

