

Hot display unit GN2110-R



Description

Thanks to the high-quality design and inside lighting, prepared meals are presented simply perfectly in the serving area. The custom equipment of up to 2 x 1/1 GN and the shelf allow the hot counter to be used in accordance with requirements. The removable front window and drip tray ensure easy cleaning.

Features

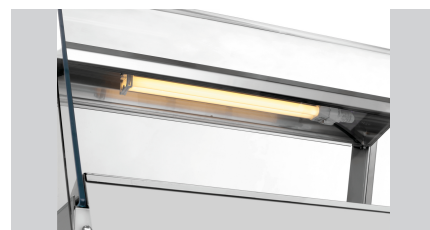
• Size Clipboard:	W 580 x D 325 mm
• Gastronorm:	2 x 1/1 GN
• Power load:	2,1 kW 230 V 50/60 Hz
• Material:	Stainless steel
• Depth GN container max.:	40 mm
• Important information:	-
• Height-adjustable intermediate shelves:	No
• Not included in delivery:	GN containers
• Temperature range:	30 °C to 110 °C
• Control unit:	Toggle
• Content:	95 litre(s)
• Control lamp:	Heat up In operation
• Temperature control:	Thermostat
• Interior lighting:	Yes
• Lighting:	Halogen
• Front pane:	Rounded

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- Designed for Gastronorm containers
 - ✓ Up to 2 x 1/1 GN
 - ✓ Max. depth: 40 mm

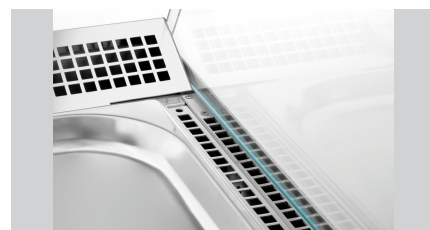
- 1 Intermediate shelf
 - ✓ Dimensions: W 580 x D 325 mm



- Interior light



- 2 sliding doors
 - ✓ Operator side



- Safety glass

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- | | |
|--------------------------------------|----------------------------|
| • Type of door: | Sliding door(s) |
| • Position of the door: | Reverse |
| • Water bowl for air humidification: | No |
| • Safety glass: | Yes |
| • Including: | - |
| • Properties: | Thermometer |
| | Folding front pane |
| | Drip drawer |
| • Heating type: | Dry heated |
| • Colour: | Silver |
| • Digital display: | No |
| • Type of glass: | All-round glass |
| | Single glazing |
| • Type of intermediate shelves: | Grid rack, stainless steel |
| • Number of intermediate shelves: | 1 |
| • Size: | W 755 x D 785 x H 560 mm |
| • Weight: | 56.6 kg |



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Add on Products

GN container, 1/1, D20

CNS
18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/1 GN

Code-No. A121025
GTIN 4016098166722

GN container, 1/1, D40

CNS
18/10



- Content: 5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm

Code-No. A121040
GTIN 4015613271064

GN container, 1/2, D20

CNS
18/10



- Stackable: Yes
- Design: No perforation
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/2 GN
- Norm: EN 631

Code-No. A122020
GTIN 4015613271088

GN container, 1/2, D40

CNS
18/10



- Content: 2 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm

Code-No. A122040
GTIN 4015613271095

Hot display unit GN2110-R

Add on Products

GN container, 1/3, D20

CNS
18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/3 GN

Code-No. A123020
GTIN 4015613271255

GN container, 1/3, D40

CNS
18/10



- Content: 1,5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm

Code-No. A123040
GTIN 4015613271262

GN container, 2/4, D20

CNS
18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 2/4 GN

Code-No. A128020
GTIN 4015613271118

GN container, 2/4 ,D40

CNS
18/10



- Content: 2 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 40 mm

Code-No. A128040
GTIN 4015613271125