

Carving Station

Roband carving stations are the ideal solution for cafes, clubs and restaurants to keep roasted meat warm, illuminated and moist prior to serving.

Heat from above and below combines with steam from the pan to deliver moisture and heat. The perforated and spiked pan keeps the meat secure for carving, whilst the larger pan sitting underneath contains the water to produce steam and collects any fat drippings.



FEATURES

- Heat source from above and below
- Energy regulator control of element (heating from below)
- Crumb/drip tray
- Full size pan (65 mm deep) with full size perforated and spiked pan (25 mm deep)
- Maximum pan depth 65 mm
- Adjustable feet
- Stainless steel construction

SPECIFICATIONS

MODEL	POWER watts	CURRENT amps	DIMENSIONS w x d x h (mm)
CS10	1750	7.6	355 x 650 x 570



CS10 pictured