



New Heated Cabinets

Mobile | Flexible | Heated

At Foster, we don't just chill food, we heat it too! Our brand new range of heated cabinets, available in two sizes, are perfect for holding your hot food until the point of service. With a brand new, sleek design, the versatile cabinets hold food at the optimum temperature of 70-85°C for up to an hour. Designed to safely store food from your kitchen and travel to the banqueting site our cabinets are effortless to manoeuvre and simple to operate, making them the ideal choice to serve perfect quality food, no matter what.



NEW & UPGRADED

- > High density CFC/HCFC-free polyurethane foam insulation increasing the thermal efficiency
- > Thick insulation reduces heat transfer and improves performance
- > 304 grade stainless steel finish in & out, the 'gold standard' in performance finishes meaning quality is assured
- > Fully coved interior allows easier and quicker cleaning
- > Fully removable internal fittings (2 single piece racks)
- > Removable magnetic door gasket, hygienic and easy to clean
- > Lockable door for safety when extra security is needed
- > Self closing door with 180° opening and 90° dwell
- > Easily fits through standard doorways
- > 2 braked and 2 un-braked 125 mm stainless steel swivel castors as standard with rubber bumpers
- > Flush fitting rear-mounted hand-rail with convenient built-in plug holder
- > Forced air turbine with built-in air duct for even temperature throughout the cabinet
- > Maintenance free door operated fan cut-out switch with no moving parts for maximum reliability
- > Can also be used to store cold foods and hold at temperature

Quick fact:

> The two single piece stainless steel wire racks are designed to hold 2/1 and 1/1 GN pans



Quick fact:

> Internal humidity system maintains food perfectly ready for serving



Quick fact:

> Flush fitting hand rail with plug holder for easy manoeuvrability and storage



Features & benefits

- > Unplugged, the heated cabinet can maintain temperatures at +70°C for up to 1 hour without power (depending on food type and quantity)
- > Fan assisted heating and insulated cabinet maintains a uniform temperature. Built in 'humidity reservoir' keeps heated food moist and in perfect condition prior to service. Your meats, sauces and vegetables will be kept at the ideal service temperature
- > Can serve as a major contribution to streamlining your kitchen processes and allows you to serve more meals, more efficiently
- > Heavy duty welded base so the cabinet is robust enough to endure high-intensity use



FHC291XM



FHC540XM



- > Digital display temperature controller with alarm, start/stop switch and a dial thermometer to display the temperature when the cabinet is switched off

Specs



FHC291XM



FHC540XM

Gross internal volume (Litres)	291	540
Dimensions (wxdxh) mm	515 x 780 x 1600	720 x 900 x 1600
Shelf capacity (GN 1/1)	20	40
Shelf capacity (GN 2/1)	0	20
Operating temperature	+70/+85°C	+70/+85°C
Maximum ambient	43°C	43°C

Options

- > Custom designed wire basket, for additional storage on top of the unit
- > Glass door to aid stock control and increase visual merchandising opportunities
- > Reinforced bearing plate with 4 castors. Ideal if the cabinets are going to be used on rough and uneven floors This option provides additional stability to the unit
- > 60 HZ for marine applications

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