

## FS-HT2/3/4/5

# HOT CUPBOARD WITH HOT TOP AND LED ILLUMINATED GANTRY

Flexi-Serve mobile plain top hot cupboard. Designed to run on one 13amp plug to minimise power consumption whilst keeping food at the optimal serving temperature. Available in 4 size options, the fan assisted hot cupboard features 2 height adjustable, removable shelves.

Use as a single servery or combine with other Flexi-Serve modules to create your perfect counter layout.



Model Specification	FS-HT2	FS-HT3	FS-HT4	FS-HT5
Glass Hot Plates	2	3	4	5
Dimensions (w x d x h) mm	860x700x900	1160x700x900	1495x700x900	1830x700x900
Temperature Range (ºC)	30-90	30-90	30-90	30-90
Total Power KW)	2.06	2.4	2.6	3.0
Plug Type	13 Amp	13 Amp	13 Amp	13 Amp
Weight Packed (kg)	96	136	150.5	191.5
Weight Unpacked (kg)	86	108	128.5	169.5
Dimensions incl. Gantry & Trayslide	860x983x1440	1160x983x1440	1495x983x1440	1830x983x1440

# FEATURES

- 1/1 GN sized glass hot plates, ideal for ceramic or cast iron dishes
- Fan assisted hot cupboard with wire shelves holds food at ideal temperature for service
- Removable hot cupboard shelves and supports makes cleaning easier, shelves fit in a dishwasher
- Removable and interchangeable fascia panels

- Adjustable hot cupboard shelf positions offer increased flexibility and capacity when required
- Narrow 700mm width fits easily through doorways
- 4 locking castors makes it easy to move for cleaning or storage
- Tubular tray slide supplied as standard

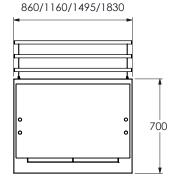
For more information or to discuss your catering equipment requirements with us, contact us on **01332 875544** or email **enquiries@parry.co.uk**. website **www.parry.co.uk** 

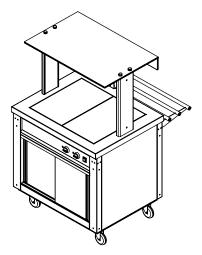


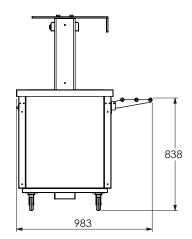
# HOT CUPBOARD WITH HOT TOP AND LED ILLUMINATED GANTRY

### FS-HT2 LINE DRAWING

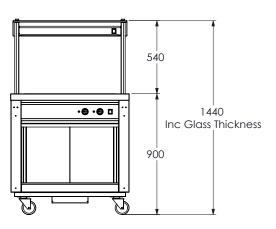
#### Dimensions in mm







757 With tray slide in the down position



## AVAILABLE ACCESSORIES

Island glass or Assisted glass at an additional cost

For more information or to discuss your catering equipment requirements with us, contact us on **01332 875544** or email **enquiries@parry.co.uk**. website **www.parry.co.uk**