

Square Glass Hot Food Display Bars



The square glass profile hot food display bars boast the latest in styling and design, at the same time offering all the features and reliability expected of a Roband product. They can be built-in, bench mounted or supplied with a trolley to suit.

A wide range of gastronorm pan sizes available up to 100 mm deep. Set of 1/2 size 65 mm pans included.

FEATURES

- Stainless steel construction with tubular frame
- Overhead heating and illumination by stylish heat lamps manufactured from extruded aluminium, specifically designed to breathe
- Energy regulator control
- Wet or dry operation[^]
- Double skin tank for lower running costs
- Dura-life stainless steel elements for prolonged element life
- Safety lock ball valve drain
- Toughened safety glass front
- Streamlined for easy cleaning
- Removable cross bars
- Thermometer

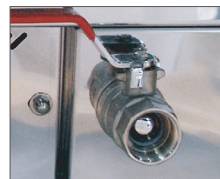
[^] Machines should not be left unattended.

See pages 52 - 54 for all optional accessories.

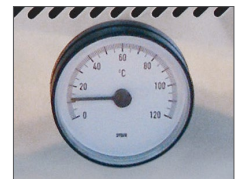


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Safety lock ball valve drain

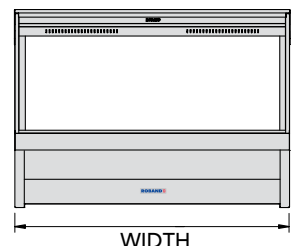
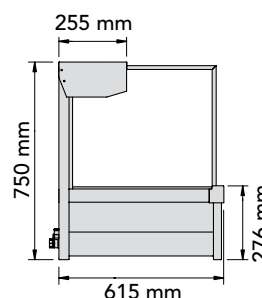


Temperature gauge



SPECIFICATIONS

MODEL	NO. OF PANS	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
DOUBLE ROW				
S22 / S22RD	4	1450	6.3	700 x 615 x 750
S23 / S23RD	6	2300	10.0	1030 x 615 x 750
S24 / S24RD	8	3200	13.9	1355 x 615 x 750
S25 / S25RD	10	3450	15.0	1680 x 615 x 750
S26 / S26RD	12	3450	15.0	2005 x 615 x 750



Note: RD signifies roller doors included. Sneeze guards cannot be fitted to the vertical control panel side when roller doors installed.

Note: Hot food display bars are suitable for short term food display. They are not a suitable substitute for a chicken humidifier. They are also designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans. Hot food display bars are designed to be served around and not over. If units are to be used in a serve over capacity, protection from hot surfaces will need to be considered. Environmental influences will affect the operating performance of hot food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying. For dry, fried foods, roller doors are highly recommended.