

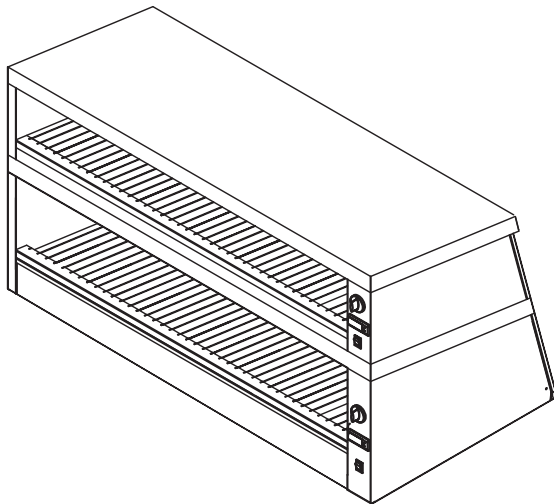
## Models

HBC-36-2T

HBC-48-2T

HBC-54-2T

HBC-60-2T



HBC-36-2T

## Standard Features:

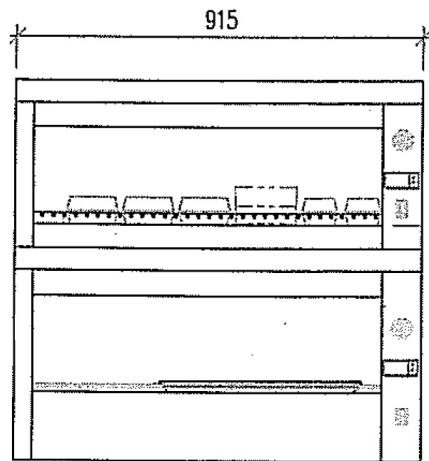
- Full stainless steel construction for ease of cleaning
- Pass-through design
- Angled thermo-perspex flip doors provide easy & clear viewing of the product as well as maximum heat retention which give food safety & hygiene
- Individual control section giving the flexibility to adjust according to your needs
- Dual heat technology with individual heater controls intensity adjustable radiant heater on top side and digital temperature controlled foil heater on bottom side
- Easily removable of parts for cleaning
- Easily accessible electrical panel for service & maintenance

## Specifications:

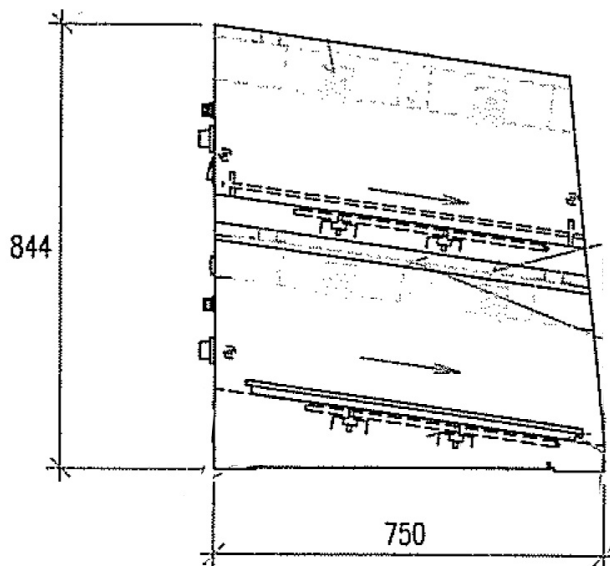
The Fabristeel Heated Burger Chute is designed to hold and display your food items at its optimum serving temperature, thus keeping them fresh and appetizing.

Its specially designed Radiant Heating Technology will help to extend the freshness of the food, giving the customer the taste as if they were straight from the kitchen.

All Heated Burger Chute are designed to fit on top of a packing table behind the front counter with clear, see thru, flip doors giving the customer a clear view of the products, while keeping the food at its optimum serving temperature, always ready to be served.



**Front**



**Section**

Feature	Product Code	Part Number	Dimension (mm)			Electrical Data					Shipping Weight (kg)
			Width	Depth	Height	Volt	Phase	Hertz	Watts	Amps	
Pass Through, 2 Tier	HBC-36-2T	F91-029	915	750	845	240	1	50/60	3560	15	255
	HBC-48-2T	F95-116	1220	750	845	240	1	50/60	3560	15	255
	HBC-54-2T	F91-024	1372	750	835	240	1	50/60	3560	15	255
	HBC-60-2T	F95-115	1524	750	845	240	1	50/60	3560	15	255