THE HOT



V 100 LS5 PULSE

DESCRIPTION

- 5 heated stainless steel presentation levels, 1 dish and 4 shelves (98 x 48cm)

- Lighting by LED strips on the entire showcase

- **Double recovery technology and air circulation** all around hot packaged products. Enclosure maintained at legal temperature by a hot air curtain on the front and ventilated and regulated shelves

- Side windows for panoramic vision and tempered glass retaining stop on the shelves

- Regulation by thermostat from 20° to 90° (display on customer side)

- Mobility ensured by 4 casters, 2 of which have brakes

OPTIONS

- Shelving cladding inclined at 20°



According to the decree of October 8, 2013: Food and hot cooked meals delivered directly to the consumer must be kept at a temperature equal to or greater than +63°C. This minimum temperature avoids an "exponential" growth of pathogenic germs and bacteria with the production of toxins, which can cause pronounced food poisoning.

ELECTRIC ENERGY

-Provide : 400 V + N three phase -Provide : 20 Amps Female socket

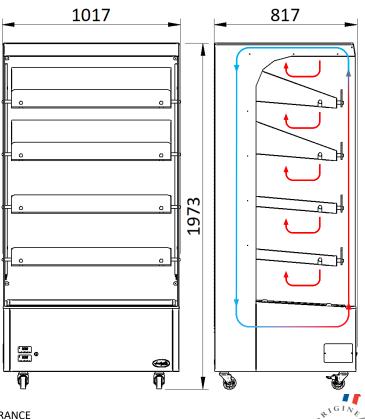


iRegul Control

TECHNICAL CHARACTERISTICS

	44400000
Model	MA00093
Length	1017 mm
Height	1973 mm
Depth	817 mm
Voltage	400 V + N three phase
Amperage	12 A
Average Power	4.1 kWh
Consumption	
Punctual Instant	8.3 kW
Consumption	
Weight	290 kg





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