

# Catertherm

Innovation in foodservice

## Specification Sheet

### GN2/1 Hot & Cold Table Top – JH1400KWA

**Our table top hot and cold plate can be controlled anywhere from  $-5^{\circ}\text{C}$  to  $+140^{\circ}\text{C}$  allowing you to perfectly display hot or cold food.**

The tabletop unit is available in two different standard sizes; GN1/1 or GN2/1. We can offer several surface options including toughened glass, Dekton and stainless steel, along with different cladding options to suit your environment.



**Function** – Hot and cold unit, to hold hot or cold food

**Temperature** – Adjustable from  $-5^{\circ}\text{C}$  to  $+140^{\circ}\text{C}$  (at an ambient temperature of  $+22^{\circ}\text{C}$ )

**Size** – GN 2/1 680mm x 550mm (660mm x 530mm surface)

**Total Height** – 170mm

**Surface** – Toughened glass, Dekton or Stainless steel

**Cladding** – White or black

**Electrical Rating** – 240v 1520w 50/60 Hz (110v unit available)

**Certifications** – CE Approved, UL & NSF Approval Pending

**Ventilation Requirements** – The vents on the unit must not be blocked

**Cleaning** – Unit must be cleaned with Anti-bacterial cleaner, silicone must be cleaned

**Controller** – Digital temperature controller

**Power Cable** – 2m long with UK plug as standard (other plugs available on request)

**Training** – Operator training video is available

The user instructions should be read and understood prior to use

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