



ServIt CH2UFISF Half Size Insulated Holding Cabinet with Solid Door - 120V, 2000W

#423CH2UFISF

FEATURES

- Easy-to-open, solid door maximizes access to food while minimizing ambient heat
- Adjustable universal slides accommodate full size sheet pans and full size steam table pans
- 10 adjustable temperature settings help keep cooked food at an optimal temperature before serving
- Fast, powerful warmup and recovery through a thermostatically controlled, forced air heating system
- Simple bottom mounted controls; 120V, 2000W

TECHNICAL DATA

Width	27 5/8 Inches
Depth	31 1/2 Inches
Height	44 Inches
Amps	16.7 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	2000 Watts
Cabinet Size	1/2 Height
Casters	With Casters

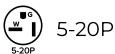


CERTIFICATIONS

 NSF Listed

 Made in America

 UL Certified



TECHNICAL DATA


Color	Silver
Construction	Aluminum
Control Type	Digital
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	Made in America NSF Listed
Insulated	With Insulation
Interior Configuration	Universal Slides
Number of Doors	1 Doors
Plug Type	NEMA 5-20P
Power Type	Electric
Product Line	ServIT CH Series
Sections	1 Section
Shape	Rectangle
Size	Half Size
Temperature Range	80 - 200 Degrees F
Type	Holding Cabinets

Notes & Details

Maintain the optimal temperature and quality of your food with this ServIt CH2UFISF half size insulated holding cabinet with solid door! This cabinet boasts high-quality insulation technology and a solid door, allowing the cabinet's interior heat to be retained. Its durable, polymer construction ensures that it will stay free from any dents, impacts, or stains that may occur in medium-volume businesses. For optimal use, this cabinet features an easily accessible module that contains a thermometer, recessed control dials, a master on / off switch, and power indicator lights. These controls are easy to use and save you time and energy!

With this holding cabinet's holding module, you can effortlessly maintain the freshness of your food while it's waiting to be served. The module is thermostatically controlled through a forced air heating system, reducing the time that it takes to heat up and be ready for use. With this holding cabinet, you can store batches of freshly-cooked food and be confident that it will maintain its quality consistency and temperature from the time it's placed in the cabinet until service. This makes it ideal for high-volume businesses and catered events, where hot food may need to be prepared ahead of time or stored as back-up portions.

This cabinet features solid, insulated, aluminum construction for superior strength and durability in even the harshest commercial settings. The interior heater holds your prepared foods at temperatures ranging from 80 to 200 degrees Fahrenheit. A one-piece, double-hinged door swings out 180 degrees for optimal convenience during loading and unloading. Four plate-mounted swivel casters with two brakes provide additional mobility and stability. As for functionality, this cabinet's universal slides are fully adjustable on 1 1/2" increments and can accommodate up to 8 full size sheet pans or 16 full size steam pans. The slides also allow pans to be bottom loaded, so there's no interference if the top is covered with foil. This holding cabinet is ideal for commercial kitchens and off-site catered events. A 120V electrical connection is required.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.