

SAMMONS EQUIPMENT MANUFACTURING CORPORATION

Shammi Industries

390-A Meyer Circle, Corona, California 92879-1078

Hot cabinets, insulated & non-insulated, aluminum & stainless steel

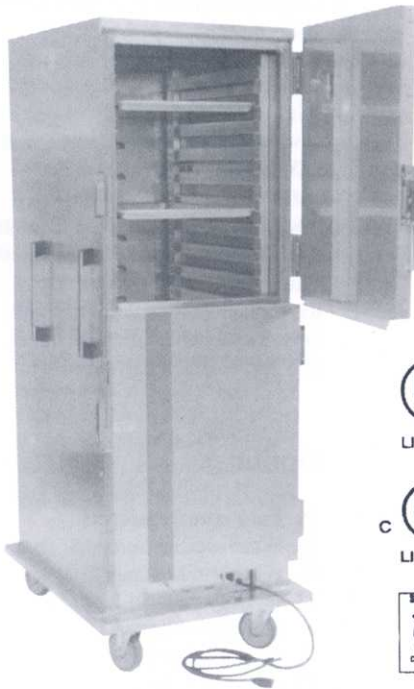
Phone (951) 340-3419

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- Heavy duty hot cabinets for keeping food hot or for warming rolls and china in 18"x26" sheet pans or 14"x18" trays.
- Choice of extruded sides, corrugated sides, angle ledge or channel slides.
- Available in either insulated or non-insulated models.

These hot cabinets allow transporting and holding of pre-prepared food away from central kitchen and close to the actual serving area. Ideal for banquets or catering operations. These are equally suited for fast food operations. A wide selection is available. A bottom mounted heating unit and a louvered or perforated air tunnel attached at the back of full height cabinet are lift-off type and are easily removable. The hot air is forced up the tunnel by an electrically operated blower and circulated throughout the cabinet interior. Temperature is controlled thermostatically. A water reservoir and an optional perforated cover with adjustable openings provide the desired moisture as necessary to prevent dryness. Cabinets roll easily on 5" casters.

Hot Insulated Cabinet



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Hot Insulated Cabinet with Channel Slides
Model 9252-HIN-DD-1834
(with optional push handles)



Hot Extruded Sides Cabinet
Model 9250-H-1834



Hot Corrugated Sides Cabinets
Model 9270-H-1834

Hot Non-Insulated Cabinets



Hot Angle Slide Cabinet
Model 9280-H-1817

HE-2000 Heating Unit: 2000W Heating coil, 2075W total, 17.3 amps at 120 VAC, 60 Hz single phase, furnished with *20 amps cord, 8 ft. long with 3 prong Nema 5-20P grounding plug. An off-on switch, a 75W blower, full range thermostat and power and heating pilot lights are standard. Unit has over 4 quarts capacity water reservoir with optional adjustable opening cover. Blower and heating coils are thermally protected. The unit is easily removable without the help of any tool. Optional 220-240V available.

Thermometer: Through the door type with dial on the outside for easy reading of temperature without opening the door.

Note: Optional HE-1600 heating unit in lieu of HE-2000, with *15 amps service and 1600W heating coil is available for insulated cabinets. Consult factory.

*For Canadian application, HE-2000 is furnished with 30 amps cord and plug and HE-1600 is furnished with 20 amps cord and plug. Consult factory.

Better food service equipment — standard models and custom designs.

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