

Overview

Designed to hold food warm and moist for extended periods. Heated drawers are great for all kinds of bread, vegetables, and meat dishes holding them warm and succulent ready to serve. Each drawer is supplied with three GN 1/3 size 100mm deep containers. The drawer containers are removable and can be replaced with alternative GN 1/2 or GN1/1 types. The unit is factory set to control the temperature at 85°C and is adjustable between 30 to 120°C. There is a pull out removable water reservoir at the base which provides humidity this helps keep contents moist. Full insulation helps you save energy and ensures safe cool surfaces, while the large removable drawers make the unit easy to clean. Heat is by forced air convection providing fast heat up and recover times. Choice of three models with optional specially design stands which set the unit at a standard work top height of 900mm.



GHD2

Features:

- Stylish compact design.
- Large removable drawers for ease of cleaning
- Smooth action runners
- Thermostat control keeps food at constant temperature.
- Humidity facility keeps contents moist for extended periods.
- Full insulation ensures energy efficiency and safe cool surfaces.
- Designed for display where space is at a premium.
- Robust stainless steel construction.
- Hygienic and easy to clean.
- Removable Gastronorm insets
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].



GHD2 with support stand GHD2ST



Humidity Tray



Support stands GHD3ST, GHD2ST.



GN 1/3 drawer inners



This units features a pull out humidity tray & integrated fan heating cell

GHD3



Model	Drawers & Internal pans	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
GHD1	1 drawer 3 pans	25	475 x 685 x 277	13amp	0.9
GHD2	2 drawers 6 pans	35	475 x 685 x 393	13amp	1.5
GHD3	3 drawers 9 pans	40	475 x 685 x 511	13amp	1.5

Note:
Pans supplied are GN 1/3 type

