



# PASS THROUGH RANGE

## VIZU 1100 PASS THROUGH MULTI STACK



- Designed to fit on a central service counter.
- To be loaded from the rear and served from the front. Offers visual display whilst holding cooked foods at the correct temperature and high relative humidity.
- Essential to retain the moisture in products such as chicken, meat and bread/pastry products etc.
- The internal multi stacked racks allow for maximum product storage location.
- Increases the ease of working with FIFO (First In First Out) and allowing proper air flow around the product.
- Individual doors for each pan
- 12 x 1/1 gastronorm sized racks
- Variable digital thermostat control with illuminated interior.
- Option for bottle fed or permanent connection to standard water supply.
- Build in lower wrap stand.
- Left or right water feed option with automatic filling of water tray.
- No fan to fail – unit uses convection to circulate humidity.

## Equipment Specifications

Model Code	Name	Dimensions (w x d x h)	Specifications	Weight
VI1100PTMS	1100 Pass Through Multi Stack	1150 (1305 with tank) x 780 x 885mm	2kW 9A 230V	100kg

## Elevation & Plan Views

