



NEW Low Temperature Cook & Hold

Specifications & Features

Model # HPC 7013HF

Low Temperature Cook & Hold Oven

This energy efficient, insulated half size oven has a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. As a result, consistent cooking offers low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.



FEATURES:

- Holding Capacity: see other side page
- Designed for cooking and holding
- Simple Digital controls for a variety of cooking temperatures & times
- Timer notifies user when process is complete
- Cooks by time and automatically converts from cook mode to hold mode
- Control feature has indicator lights for the cook, hold function, and when the oven is calling for heat
- Side racks with fifteen (15) pan positions spaced on 1-1/2" (38mm) centers (per compartment)
- Solid door with magnetic door latch
- Heavy-duty 5" casters, two swivel with brakes, two rigid that provides mobility when fully loaded
- Construction: Insulated heavy duty, stainless steel
- Limited manufacturer warranty

Note: Dimensions and Specification are subject to change without notice.



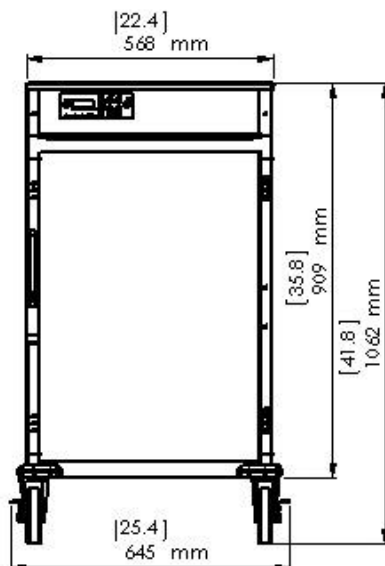
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Dimensions & Specifications

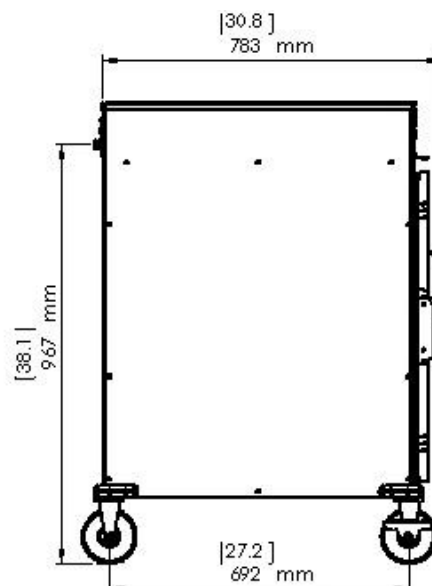
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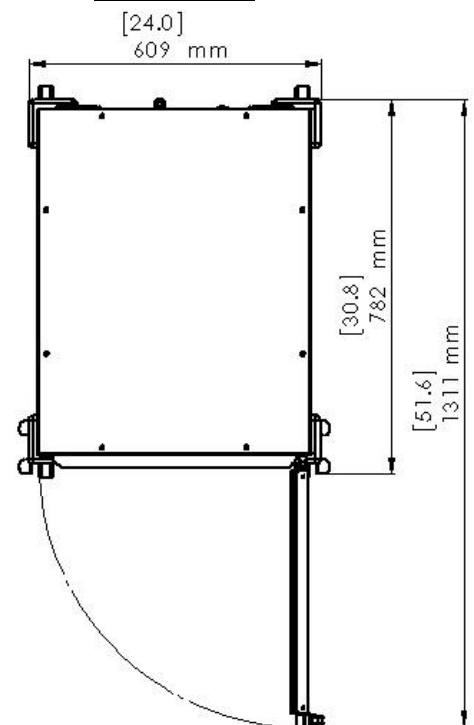
Front View



Side View



Top View



ELECTRICAL SPECIFICATIONS

VOLTAGE	PHASE	CYLCLE /Hz	AMPS	POWER (kw)	CORD & PLUG
208V	1	60	14.5	3	NO

Pan Capacity:

18"X26"X1" 15PCS; 20" x 12" x 2-1/2" 8PCS

20" x 12" x 4" 4PCS; 20" x 12" x 6" 4PCS

Net Weight: 187 pounds (85Kg)

Gross (Shipping) Weight: 213 pounds (100Kg)

Dimensions: 22 1/2" W x 31" D x 41 3/4" H

Package: 25 1/2" W x 33 1/2" D x 42"H

Note: Dimensions and specifications are subject to change without notice.