



Foodservice Equipment

Job _____ Item# _____

7500-H-UA13TP Pass Thru Heated Hold-N-Serve Cabinets



Shown with Optional Prison Package

SIZE:

7500-H-UA13TP -

73-1/2" High, 29-3/4" Wide, 36" Deep
1867 mm High, 756 mm Wide, 914 mm Deep

Toastmaster's 7500-H-UA13TP heated hold-n-serve cabinets are designed to hold products in a controlled heated environment. Convection heating system and side-to-side airflow ensures cabinet will hold proper temperatures prior to, and during, busy serving periods. These cabinets are also the perfect choice for use as transport and serving cabinets in high volume operations.

These rugged, heavy-duty cabinets are ideal for correctional institutions, and come with an optional prison package.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front of unit
- Heating elements accessible from top of unit

CONTROLS:

- Mechanical controls
- Indicator light for thermostat

7500-H-UA13TP

STANDARD FEATURES:

- Stainless steel construction
- Insulated solid door
- Silicone rubber door gaskets
- Universal pan slides
- Casters

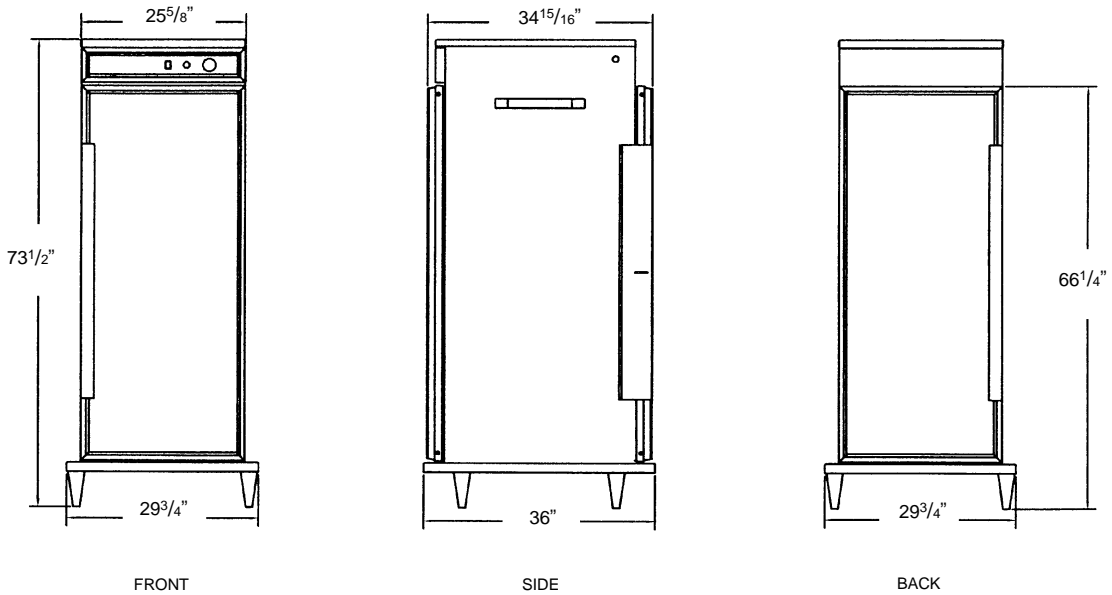
OPTIONAL FEATURES:

- Prison package
(order as 7500-H-UA13TFL)

PRISON PACKAGE:

- Locking handle
- Adjustable 6" legs
- Tamper proof screws

7500-H-UA13TP Heated Hold-N-Serve Cabinets



SPECIFICATIONS:

SERVICE CONNECTIONS:

- Unit is equipped with a 20 Amp, nine foot, power cord.

ELECTRICAL:

- 120/1-16 Amps

INSTALLATION:

Allow four inches on each side and back of unit for ventilation of unit.

CAPACITY:

	18"x26" Sheet Pans	12"x20" Food Service Pans	Spacing
Cabinet	13	26	3"

DIMENSIONS:

	Height	Width	Depth
Exterior	73-1/2"	29-3/4"	36"
Interior	57-1/2"	21"	29-1/2"

DOOR SWING:

- 27-1/4" (692 mm)
- Hold open beyond 90 degrees
- Self closing within 90 degrees

PACKING SIZE:

80" High, 30" Wide, 40" Deep
(2032 mm High, 762 mm Wide, 1016 mm Deep)

SHIPPING WEIGHT:

525 Pounds, FOB Menominee, MI 49858

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



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