



# PASS THROUGH RANGE

## VIZU 400 PASS THROUGH MULTI STACK



- Designed to fit on a central service counter.
- Loaded from the rear and unloaded from the front.
- Maintains its internal temperature and humidity, extending the time that cooked meats, bread and pastries can be stored without deterioration.
- To be used with cooked products only.
- The water supplied to the machine can be plumbed in via a side mounted water tank or manually filled.
- The internal multi stacked racks allow for maximum product storage space.
- Increases the ease of working with FIFO (First In First Out) and allowing proper air flow around the product.
- Individual loading and serving doors reduce the heat and humidity lost during use, with spring assisted doors seal to the body of the unit.
- Bright, low power lights illuminate the food on the trays which are angled towards the serving side of the pass through.
- 6 x 1/1 gastronorm sized racks.
- Variable digital thermostat control with illuminated interior.
- Small foot print for high volume lower space kitchen environments.
- Removable parts for ease-of-cleaning.
- Aesthetically pleasing angled design.
- No fan to fail – unit uses convection to circulate humidity.

## Equipment Specifications

Model Code	Name	Dimensions (w x d x h)	Specifications	Weight	Commodity/ HS Code
VI400PTMS	400 Pass Through Multi Stack	470 (628 with tank) x 805 x 933mm	1.4kW 6A 230V	68kg	84198180

## Elevation & Plan Views

