



HOLDING RANGE

VIZU GASTRO WARMER 3 PAN PASS THROUGH



- Combines the function of the Vizu Pass Through Range with the Vizu Gastro Warmer 3 Pan.
- Allows cooked foods to be loaded from both the front and rear.
- Speed up the workflow of the kitchen by providing a highly visible, short hot holding solution for small quantity cooks.
- When you have orders for single portions of onion rings or a batch of beef burgers or chicken breasts, this unit provides individual clear 1/3 gastronorm pans to store them in.
- Having clear containers for food means you can easily see what is being stored.
- Timers above each container means you can accurately track the amount of the time the cooked product is being held.
- The perfect machine for hold a range of items and can be used for breakfast, lunch and dinner products alike.
- 1/3 clear gastronorm pans act as pull out hot drawers.
- Thermostatically controlled interior heated environment.
- Sealed interior hot product storage spaces.
- Storage solution helps to trap moisture ensuring product is help to a high standard.
- No fan to fail – unit having minimal moving parts ensuring minimal down times.

Equipment Specifications

Model Code	Name	Dimensions (w x d x h)	Specifications	Weight	Commodity/ HS Code
VIGW3PPT	Gastro Warmer 3 Pan Pass Through Double Handled	600 x 346 x 247mm	1kW 4.4A 230V	25kg	84198180

Elevation & Plan Views

