

**FRANKE**

#750.121.840

# FRANKE HEATING

# DRAWER

**Store more and save more for  
smart day-to-day operations.**

In a fast-paced quick service restaurant, having all ingredients prepped and ready is crucial for maintaining efficiency and customer satisfaction. Prepped ingredients ensure that orders can be assembled quickly, reducing wait times and keeping the service flow smooth during peak hours.

Hold hot ingredients effectively with the Franke Heating Drawer, not only boosting operational efficiency but also enhancing the overall dining experience and encouraging repeat business.



# Be prepared so customers are never left waiting.

## ✓ All your ingredients ready when you need them.

The Franke Heating Drawer is a kitchen built-in heating device enabling quick access to compatible containers on slides designed to keep food (like nachos, corn on the cob or gravy) warm for up to six hours, which eliminates the need to prepare a portion of the dish from scratch each time.

Longer holding reduces food waste, while the fully insulated chamber provides maximum energy efficiency so you can rest assured you've got the right product to protect your bottom line.

## Why so unique?

- Gastro-Norm containers and crumb tray allow for very easy cleaning
- Energy efficient, fully insulated holding chamber
- Compatible backwards that and can be used as new and as replacement part on remodeled stores
- Dedicated accessories secure drawer and prevent noise
- Integrated hot-surface safety features
- No external touch surface above 65°C
- Hidden heater prevents burnt food in the storage space
- Dedicated cable with a universal CEE plug
- Having two GNs inside gives a possibility to keep two different types of food at the same time
- Made with stainless steel 304 which means that it's resistant to corrosion, rust, food staining and it has high temperature resistance
- Chamber heated by silicone heater 70°C

### DIMENSIONS (CM/IN)

Depth	63.5cm	25in
Width	52.2cm	20.55in
Height	27.6cm	10.87in

## ✂ Made to fit just right in your workflow

Every Franke product is created to solve operational challenges while reducing effort. Our Heating Drawer solution is compatible with food standard Gastro-Norm containers so it can be easily cleaned and adjusted to hold up to two ingredients at a time. Even more, the drawer is easily accessible and closes quietly, with a hidden heater that prevents burnt food from lingering.

Enjoy peace of mind with our Heating Drawer. It's backwards compatible to fit multiple kitchen layouts and easy to mount securely with dedicated accessories. Not to mention the smart, integrated safety features – see more below.

Unlike the competition, there are no screws in the workspace which reduces the possibility of loose screws falling.



### MAXIMUM LOAD

Drawer's Sides	50kg(110lbs.)
Energy consumption*	2,3 kWh

\*24hr energy consumption measurement

## Looking to order this product? Contact us today!

Franke Foodservice Systems GmbH Jurastraße 3, 79713 Bad Säckingen Germany  
Phone +49 7761 5533 5700 / E-Mail fs-sales.eu@franke.com / franke.com / myfranke.com