



#750.121.840

# FRANKE HEATING DRAWER

## STORE MORE AND SAVE MORE FOR SMART DAY-TO-DAY OPERATIONS

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.

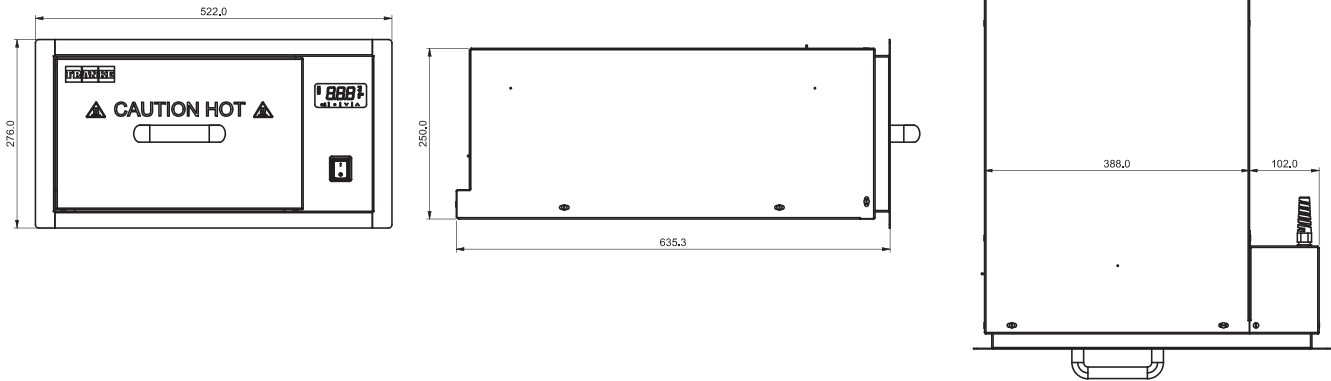
### Product Information:

- 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



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.

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



PART NUMBER	750.121.840
<b>Outer dimension</b>	
Width (X)	20.55"/52.2 cm
Depth (Y)	25"/63.5 cm
Height (Z)	10.87"/27.6 cm
<b>Maximum load</b>	
Drawer's Sides	110lbs./50kg
<b>Electrical</b>	
Voltage/Frequency/Phase	220-240V / 50/60Hz / 1Ph
Amps	2.2A
Watts	500W
Energy consumption*	2,3 kWh
<b>Weight</b>	
Net weight	69.23 lbs / 31.4 kg
Gross weight	72.75 lbs / 33 kg

\*24hr energy consumption measure



## RECYCLE DOCUMENTS AND EQUIPMENT RESPONSIBLY

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

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