

The NU-VU® Top Mount Heated Cabinets are designed to hold food products in a lightly moisturized environment. A water pan is provided to permit natural evaporation, if desired. Convection heating system and side to side airflow ensures that the cabinet will hold proper temperatures prior to, and during, busy serving periods. The NU-VU® Heated Holding Cabinets are the premier choice for correctional facilities.



HW-2-1/2G



HW-2G



7500-H-UA13T

Features

BREAD CABINETS

- Casters
- Adjustable top vent
- Aluminum construction
- Full view polycarbonate doors
- Rubber gasket on doors
- Lift off doors
- One year parts warranty
- Ambient only models

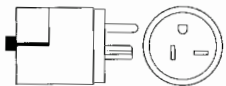
HEATED HOLDING CABINET

- Electromechanical controls
- Indicator light for thermostat
- Separate heat and humidity controls
- Stainless steel construction
- Insulated solid door
- Casters
- Silicone rubber gasket on door

Options

- Prison Package
- Pass thru
- Pass thru w/prison package

Voltage



120 Volt, 16 Amp
(NEMA 5-20P)
(7500-H-UA13T)



Specifications

Model	Crated Weight	Overall Dimensions			Interior Dimensions			Pan Capacity (18" x 26")	Shelf spacing	Water Inlet	Electrical System						
		W	D	H	W	D	H				Volts	Phases	Amps	kW	Wires*	Hz	NEMA
7500-H-UA13T	525 (238)	29 3/4" (756)	34" (864)	71 1/8" (1 807)	21" (533)	29 1/2" (749)	57 1/2" (1 461)	13	3" (76)	-	120	1	16	1.7	2	60	5-20P

BREAD CABINETS

Model	W	D	H	Crated Weight	Pan Capacity (18" x 26")	Shelf spacing
HW-2-1/2G	22 1/8" (562)	29 3/8" (746)	39 1/2" (1 003)	75 (34)	9	3 1/4" (83)
HW-2G	22 1/8" (562)	29 3/8" (746)	70 5/8" (1 794)	135 (61)	18	3 1/4" (83)