



ServIt CH1UFICD Full Size Insulated Holding Cabinet with Clear Dutch Doors - 120V, 2000W

#423CH1UFICD

FEATURES

- Easy-to-open, reversible, clear Dutch doors provide visibility and helps in preventing heat loss
- Adjustable universal slides accommodate full size sheet pans and full size steam table pans
- 10 adjustable temperature settings help keep cooked food at an optimal temperature before serving
- Fast, powerful warmup and recovery through a thermostatically controlled, forced air heating system
- Simple bottom mounted controls; 120V, 2000W

TECHNICAL DATA

| | |
|--------------|---------------|
| Width | 27 5/8 Inches |
| Depth | 31 1/2 Inches |
| Height | 71 Inches |
| Amps | 16.7 Amps |
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 120 Volts |
| Wattage | 2000 Watts |
| Cabinet Size | Full Height |
| Casters | With Casters |



CERTIFICATIONS



TECHNICAL DATA


| | |
|------------------------|-------------------------------|
| Color | Silver |
| Construction | Aluminum |
| Control Type | Thermostatic |
| Door Type | Clear |
| Dutch Half Doors | With Dutch Half Doors |
| Features | Made in America NSF Listed |
| Insulated | With Insulation |
| Interior Configuration | Universal Slides |
| Number of Doors | 2 Doors |
| Plug Type | NEMA 5-20P |
| Power Type | Electric |
| Product Line | ServIt CC Series |
| Sections | 1 Section |
| Shape | Rectangle |
| Size | Full Size |
| Temperature Range | 80 - 200 Degrees F |
| Type | Holding Cabinets |

Notes & Details

Maintain the optimal temperature and quality of your food with this ServIt CHIUFICD full size insulated holding cabinet with clear Dutch doors! This cabinet boasts high-quality insulation technology and clear Dutch doors, allowing you to conserve energy by only opening the portion you need. This ensures that the heat will continue to circulate around the food rather than escaping into the kitchen. Its durable, polymer construction ensures that it will stay free from any dents, impacts, or stains that may occur in high-volume businesses, and its cool touch exterior prevents employees from any mishaps or burns. For optimal use, this cabinet features an easily accessible module that contains a thermometer, recessed control dials, a master on / off switch, and power indicator lights. These controls are easy to use and save you time and energy!

With this holding cabinet's holding module, you can effortlessly maintain the freshness of your food while it's waiting to be served. The module is thermostatically controlled through a forced air heating system, reducing the time that it takes to heat up and be ready for use. With this holding cabinet, you can store batches of freshly-cooked food and be confident that it will maintain its quality consistency and temperature from the time it's placed in the cabinet until service. This makes it ideal for high-volume businesses and catered events, where hot food may need to be prepared ahead of time or stored as back-up portions.

This cabinet features solid, insulated, aluminum construction for superior strength and durability in even the harshest commercial settings. The interior heater holds your prepared foods at temperatures ranging from 80 to 200 degrees Fahrenheit. Two clear, double-hinged, Dutch doors swing out 180 degrees for optimal convenience during loading and unloading. Four plate-mounted swivel casters with two brakes provide additional mobility and stability. As for functionality, this cabinet's universal slides are fully adjustable on 1 1/2" increments and can accommodate up to 17 full size sheet pans or 34 full size steam pans. The slides also allow pans to be bottom loaded, so there's no interference if the top is covered with foil. This holding cabinet is ideal for commercial kitchens and off-site catered events. A 120V electrical connection is required.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.