



UHC5MB-B



UHC9MB-B



UHC9MB

## Upright Holding Cabinet



UHC12MB

### Upright holding cabinet

Model	Door	Pan	Electrical	Dimensions (mm)
UHC9MB	Front & back	9 Sheet pan	240 V, 50 Hz, 2.4 kW	738 (W) x 911 (D) x 1810 (H)
UHC9MB-B	Front & back	9 Sheet pan	240 V, 50 Hz, 2.4 kW	738 (W) x 911 (D) x 1810 (H)
UHC9MBD	Front	9 Sheet pan	240 V, 50 Hz, 2.4 kW	738 (W) x 911 (D) x 1810 (H)
UHC9MBD-B	Front	9 Sheet pan	240 V, 50 Hz, 2.4 kW	738 (W) x 911 (D) x 1810 (H)
UHC9GN	Front & back	9 GN pan	240 V, 50 Hz, 2.4 kW	738 (W) x 911 (D) x 1810 (H)
UHC9GND	Front	9 GN pan	240 V, 50 Hz, 2.4 kW	738 (W) x 911 (D) x 1810 (H)
UHC5MB	Front & back	5 Sheet pan	240 V, 50 Hz, 2.4 kW	688 (W) x 911 (D) x 1070 (H)
UHC5MB-B	Front & back	5 Sheet pan	240 V, 50 Hz, 2.4 kW	688 (W) x 911 (D) x 1070 (H)
UHC5MBD	Front	5 Sheet pan	240 V, 50 Hz, 2.4 kW	688 (W) x 911 (D) x 1070 (H)
UHC12MB	Front	12 Sheet pan	220 V, 50 Hz, 2.1 kW	623 (W) x 894 (D) x 1730 (H)

Now you can cook ahead of peak hours and keep food hot and fresh for a few hours. Our holding cabinet is excellent for holding pizza, chicken, fish, sandwiches and lunch boxes.

#### Features:

- High holding temperature (max 99 deg C) forbids bacteria survival and keeps your food fresh and hygiene, meeting HACCP requirement.
- Humidity compensation: food can be maintained fresh and moist for longer time.
- Forced convection ensures thermal balance within the cabinet.
- With casters. Pans are optional.
- CE