

Specification/Data sheet

Thermocover type 6-1/1; 6-2/1; 10-1/1; 10-2/1; 20-1/1; 20-2/1



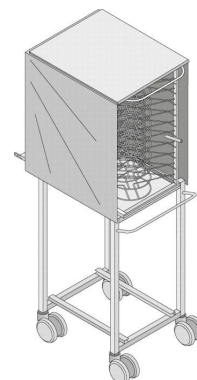
Article number: 6004.10xx

Variants

- 6004.1007: Typ 6-1/1
- 6004.1016: Typ 6-2/1
- 6004.1009: Typ 10-1/1
- 6004.1014: Typ 10-2/1
- 6004.1011: Typ 20-1/1
- 6004.1012: Typ 20-2/1

Description

- The Thermocover will keep food hot for up to 20 minutes after Finishing – enough time for Finishing additional plate racks and taking them to the point of service.
- All or part of both sides can be folded up and secured at the top (type 20-1/1; 20-2/1).



Difference to standard

- none

Capacity (GN-container/grids)

- 6004.1007: 410 x 490 x 630 mm
- 6004.1009: 410 x 750 x 630 mm
- 6004.1014: 610 x 750 x 810 mm
- 6004.1011: 410 x 1380 x 610 mm
- 6004.1012: 630 x 1380 x 800 mm
- 6004.1016: 610 x 490 x 810 mm

Material

- Special fabric suitable for use with food

Hint

- Compatible also to SCC-, C- and CPC-Line