

DHC-33S

Deli Hold Cabinet - 3x3 Hot Holding Trays



DeliHold

ITEM No. _____

Model options:

DHC-33S Deli Hold Cabinet (3x3)

Standard equipment:

9x 1/3GN polycarbonate trays

12 months parts and labour warranty

Optional extras:

Additional 1/3GN polycarbonate trays

Features:

The Deli Hold Cabinet allows you to hot hold multiple menu items at the same time. Each tray can be programmed with their own specific holding temperatures and time duration to maximise shelf-life whilst maintaining quality and high levels of food hygiene.

Deli Hold is ideal for hot holding cooked proteins like burgers, bacon, chicken wings and hot dogs, fried items like chicken nuggets and wedges, and side dishes like mashed potatoes, cooked rice and roasted vegetables.

Deli Hold is the perfect hot hold cabinet for busy restaurants, pubs, cafés, QSR or fast food outlets and take aways.

- **Individual timers** - each tray has its own individual timer ensuring that each item is only held for the maximum predetermined time to ensure compliance with food safety guidelines.
- **Adjustable holding temperatures** - each tray can have specific temperatures set top and bottom to preserve the product at its best.
- **Dry and moist heat** - the two upper levels hold foods in a dry heat environment, ideal for fried menu items. The lower level holds foods in a moist environment, ideal for proteins and vegetables.
- **Thermally insulated** - advanced insulation prevents heat loss, reducing power consumption whilst preventing excessive external surface temperatures.
- **Easy to clean** - the removable trays catch all of the food debris which are easily removed from the unit and can be cleaned using either soapy water or put through the dishwasher. Internal and external surfaces can be wiped clean.
- **Construction** - the main structure of the DHC is manufactured from AISI 304 stainless steel. Dual overheat system prevents overloading to avoid damage. The single side design means the unit can be positioned next to other equipment or a wall.



TaylorUK
Catering Equipment Specialists

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Due to continual research and development, these specifications are subject to change without notification - Sept 2022

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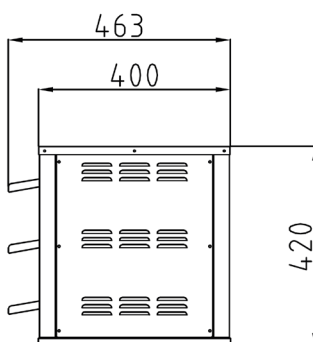
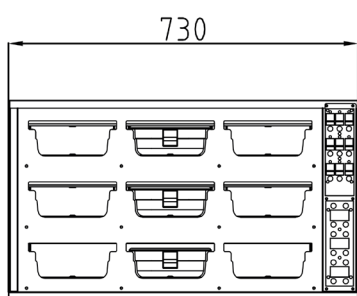
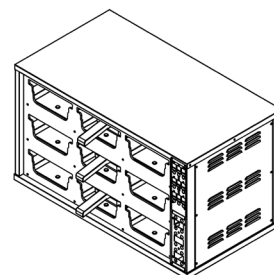
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DelHold

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Section view:

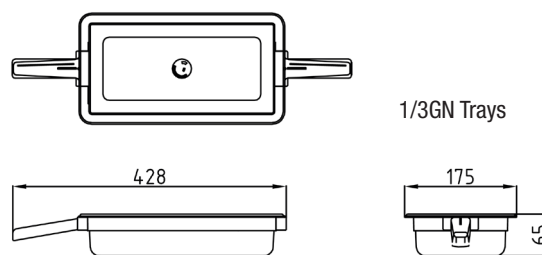


FRONT VIEW

SIDE VIEW

REAR VIEW

DHC-33S	SINGLE PHASE
External dimensions (WxDxH) Unit Only	730 x 400 x 420 mm
External dimensions (WxDxH) with TRAYS	730 x 463 x 420 mm
Capacity	9 x 1/3GN TRAYS
No. Sections	9 (6x dry, 3x moist)
Tray type/size (inc handle)	1/3GN - 175 x 428 x 65 mm
Weight	55 Kg
Operating temperature range	Up to 95°C
Timer duration	Up to 60 minutes
Nominal power	2,700 W
Voltage	230v / 50Hz / 1Ph
Total amp draw	12.0 amps
Circuit breaker/fuse	13 amp
Power socket	13 amp (1P+N+E)



•A dedicated power supply is required for safe operation. Equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.



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