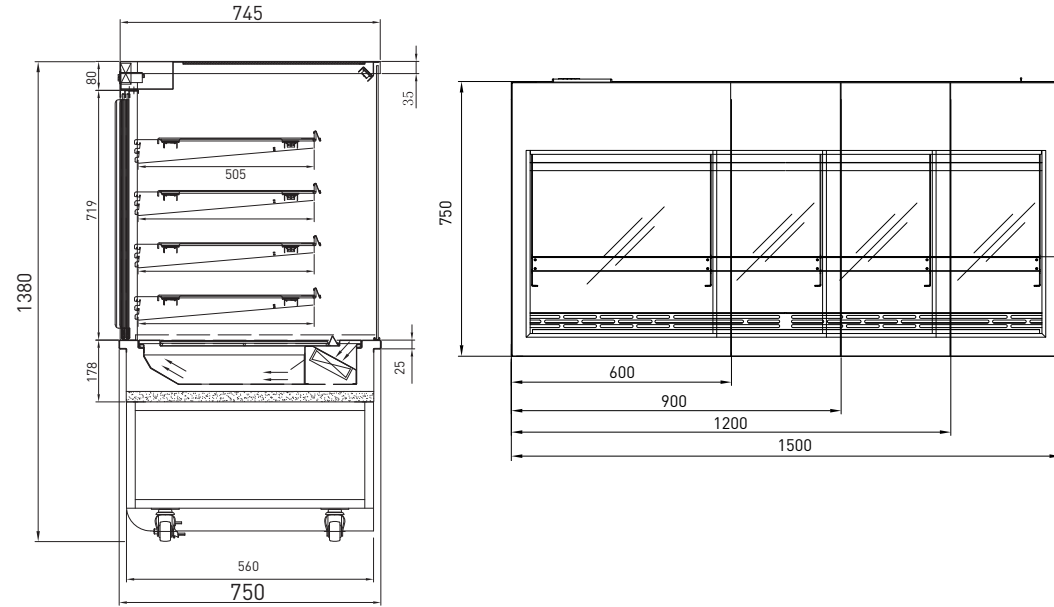




HT

BTGHT6
BTGHT9
BTGHT12
BTGHT15

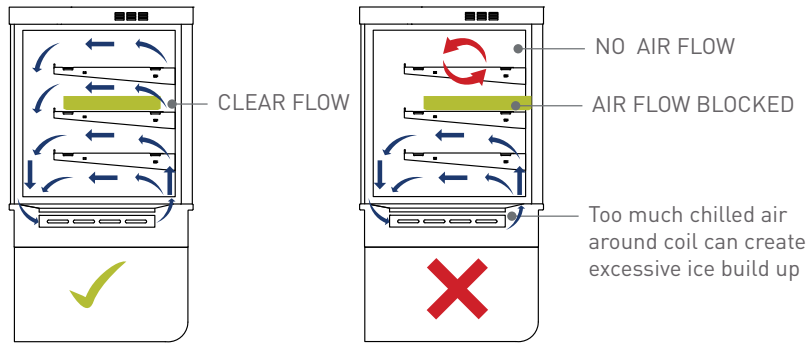
- Deck forced heating
- Single glazed
- Sliding rear doors (HT6 Hinged)
- Solid front or sliding front doors
- Four adjustable shelves - flat or angled
- Ticket strips on shelves and base
- Under shelf and canopy LED lights



CABINET DIMENSIONS & SPECIFICATIONS

MODEL	CABINET				SHELVING	OPERATING TEMP	SHELF	BASE TRAY	TOTAL FOOD	DISPLAY M ²	INTERNAL VOLUME M ³	FREQUENCY	POWER		CONNECTION ELECTRICAL POWER CORD 2200MM		VOLTAGE	PACKED FOR SHIPPING			
	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]									DEG C	W X D	W X D	100MM UNITS		KW 230V	AMP	NZ/AUS 3 PIN	UK 13 AMP
BTGHT6 BTGHT6-SD	600	750	1380	118	4 + BASE	75-85	490 X 445	540 x 510	100	1.14	0.29	50/60 HZ	1.24	5.4	10 AMP	3 PIN PLUG	220-240V	700	830	1550	121
BTGHT9 BTGHT9-SD	900	750	1380	150	4 + BASE	75-85	790 X 445	840 x 510	168	1.83	0.45	50/60 HZ	1.70	7.4	10 AMP	3 PIN PLUG	220-240V	1000	830	1550	155
BTGHT12 BTGHT12-SD	1200	750	1380	182	4 + BASE	75-85	1090 X 445	1140 x 510	255	2.52	0.60	50/60 HZ	2.20	9.6	15 AMP	3 PIN PLUG	220-240V	1300	830	1550	185
BTGHT15 BTGHT15-SD	1500	750	1380	214	4 + BASE	75-85	1390 X 445	1440 x 510	355	3.20	0.75	50/60 HZ	2.66	11.6	15 AMP	3 PIN PLUG	220-240V	1600	830	1550	222

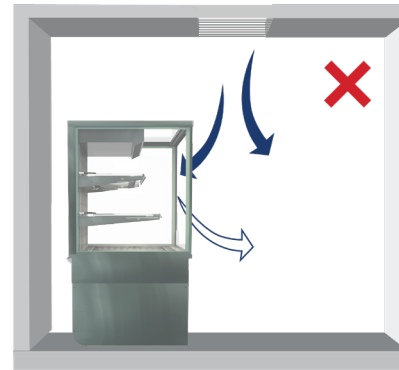
Maximum shelf load weight 15kg spread evenly



CORRECT AIRFLOW

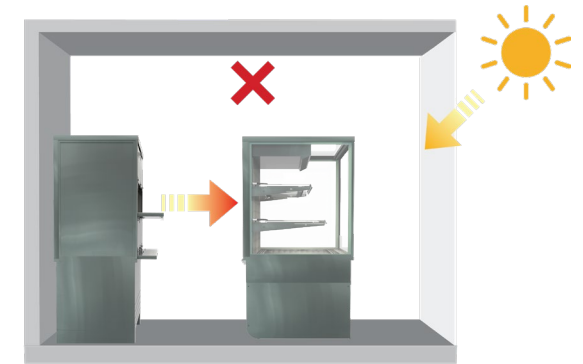
- Blocked air flow will retard operation on both HOT and COLD units
- Ensure trays or plates are not blocking air flow at rear

IN CORRECT AIRFLOW



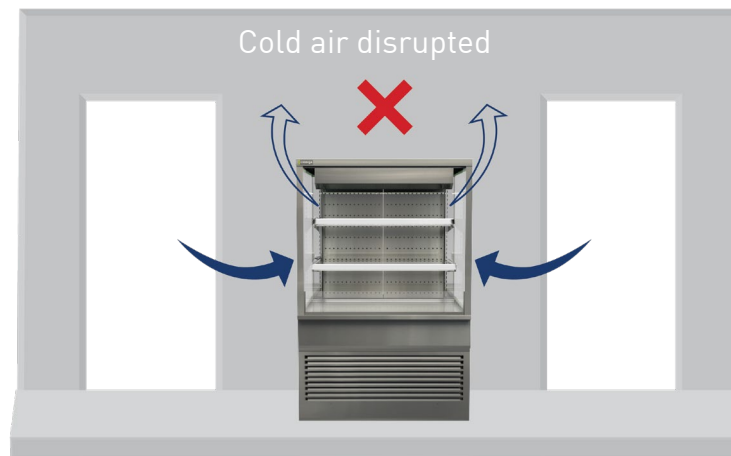
Mechanical airflow

Mechanical air flows, such as diffusers and fans can disturb the air curtain on open fronted units causing failure



Environmental conditions

Heat from other equipment and natural conditions, such as direct sunlight straight on units, can cause cooling to fail and overload compressor



Locations to avoid

- Close to shop front exterior
- In an outside location
- In direct sunlight
- In a high wind
- Near any source producing excessive heat
- Service units more frequently in dusty or polluted areas

Dropped Into Benchtop

Unit is dropped in to hole cut in bench top and supported by front and rear flange of unit.

MODEL	CUT OUT SIZE
BTG6	615 X 720
BTG9	915 X 720
BTG12	1215 X 720
BTG15	1515 X 720



Parts removed

Castors, front and side panels removed. Rear panels / grill remain for personnel safety.

Placed Into Benchtop from rear

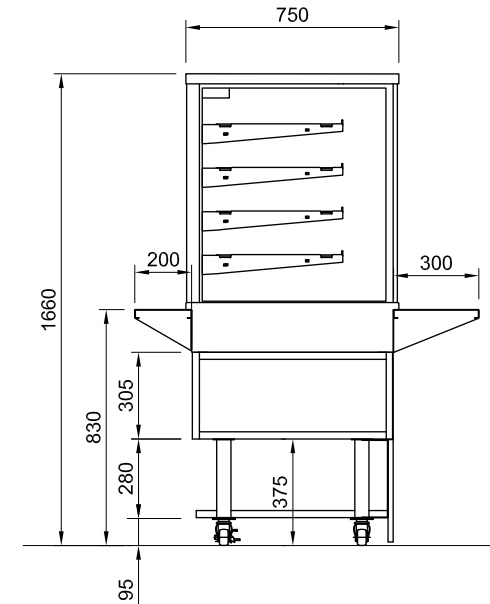
Unit is slid into custom built frame from rear and supported by the sides of the unit base frame. L shaped supports shown in red in this example.





SELF SERVICE SYSTEM

- Each unit is self contained
- Roll-in - Roll-out
- Install in minutes
- No on site joinery work required
- Ease of cleaning and servicing
- Mobile and flexible
- Easy to upgrade front panel design
- Custom branding strip
- Rear service or against wall
- All parts as optional component kits
- Ideal solution for temporary events



Optional bottom shelf kit for chilled units
Ensure chilled units are kept well ventilated

Vent required through front panel

Optional bottom meltica shelf kit - BY OTHERS

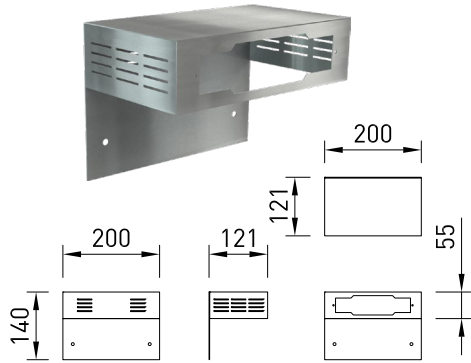


Optional rear loading shelf kit
200mm deep

Optional bottom meltica shelf kit - BY OTHERS

Top Mounted Controller Panel

For against wall installations
Sold individually



Base Tray - Heated Units

Stainless Steel
For heated units
Sold in pairs

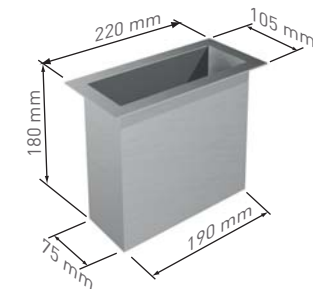


Tong Holder

Stainless Steel
Drop into counter tray race
Sold individually

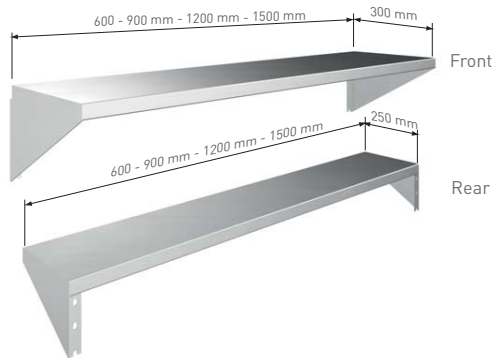


Bag Holder



Front and Rear Work Shelves

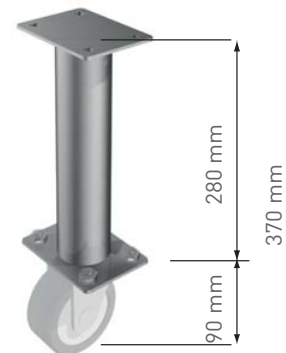
Stainless Steel
Sold individually



Castor Extension Kit

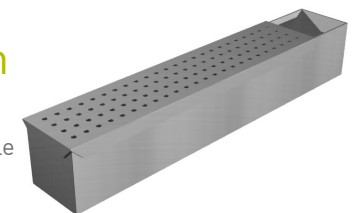
Increases cabinet height to 1660mm

Set of four, uses existing castors, includes fixing bolts and washers



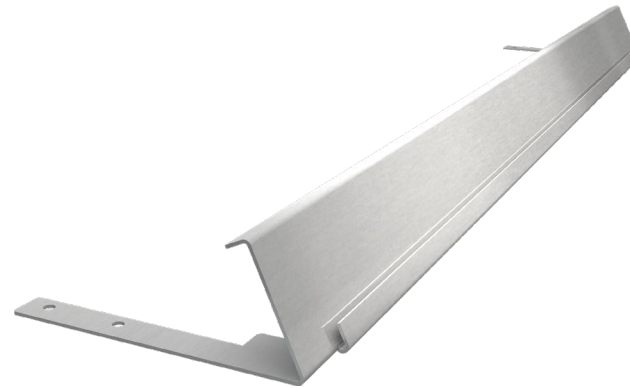
Humidity Dish

Stainless Steel
Perforated lid is removable

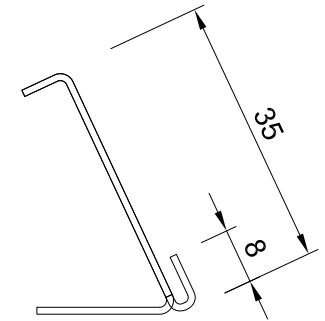




Shelf with ticket strip attached



Ticket Strip
Stainless Steel
Attaches to shelf frame



End Profile

Lengths

CABINET LENGTH MM	TICKET STRIP LENGTH
600	475
900	775
1200	1075
1500	1375
1800	810 X 2

Price Tabs

Stainless Steel
Write on with marker or adhesive tape
Measure 60mm x 30mm
Sold in packs of 20



BLOCKS
WORK AREAS
BEHIND
UNITS



Mirror film adhered to
inside of rear door glass

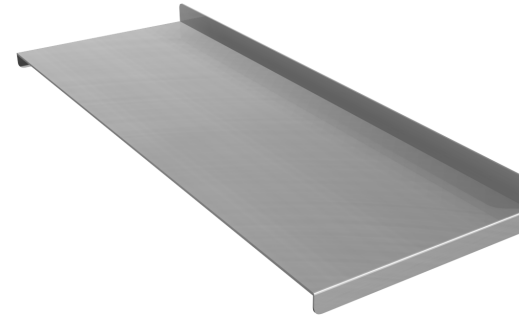
ADDS
DEPTH
TO YOUR
DISPLAYS

MIRROR FILM

- Applied to the inside glass rear doors
- Suitable for heated and chilled units

Pie Trays

Stainless Steel Construction



PIE TRAYS					
MODEL	NO. OF SHELF TRAYS	WIDTH MM	DEPTH MM	PER SHELF	TOTAL
BTGHT6	4 PER SHELF	120	445	4	16
BTGHT9	6 PER SHELF	120	445	6	24
BTGHT12	9 PER SHELF	120	445	9	36
BTGHT15	12 PER SHELF	120	445	12	48

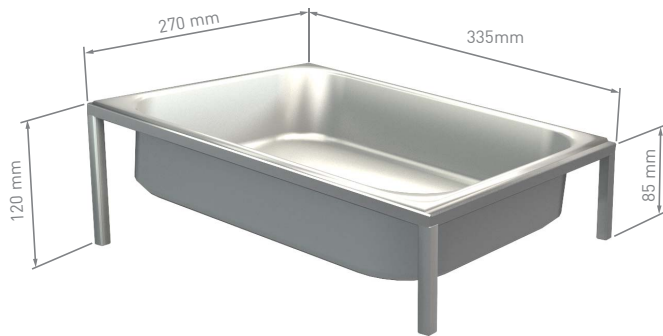
Gastronorm Pan Kit

Allows you to merchandise multiple hot food choices in one cabinet

Expand the use of your heated cabinet with this Gastronorm Pan Kit with an angled frame that accepts 1/2 Gastro pan 65mm deep (supplied)

Holds fried foods and bulky products like chicken, lasagne, toppers, roast potatoes, etc.

Remove bottom shelf for optimum viewing

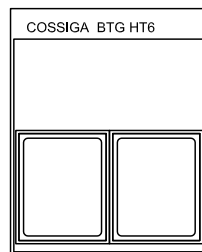


Stainless steel construction
angled display view

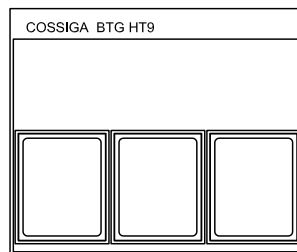


1 Rack + 1/2 Pan

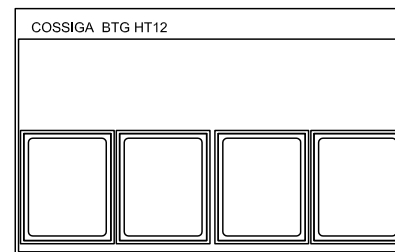
One rack with half size pan



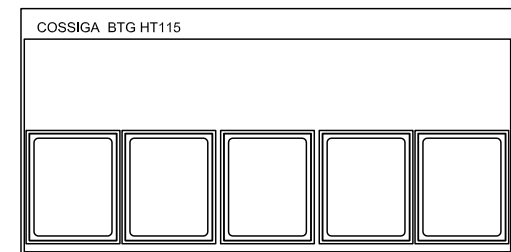
HT6 - 2 Pans



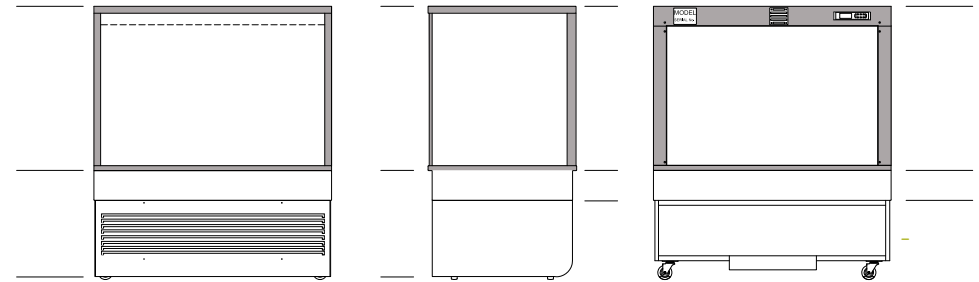
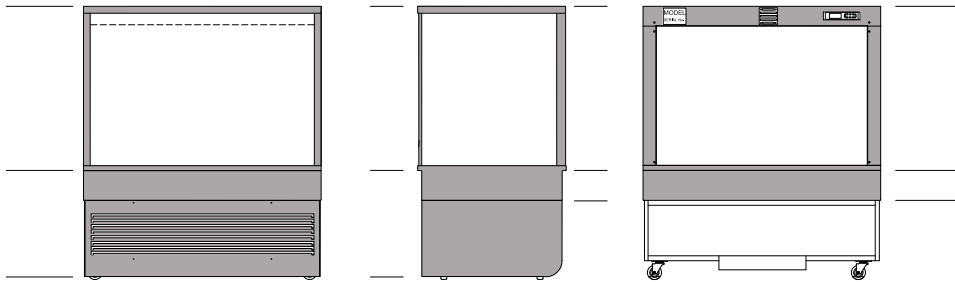
HT9 - 3 Pans



HT12 - 4 Pans



HT15 - 5 Pans

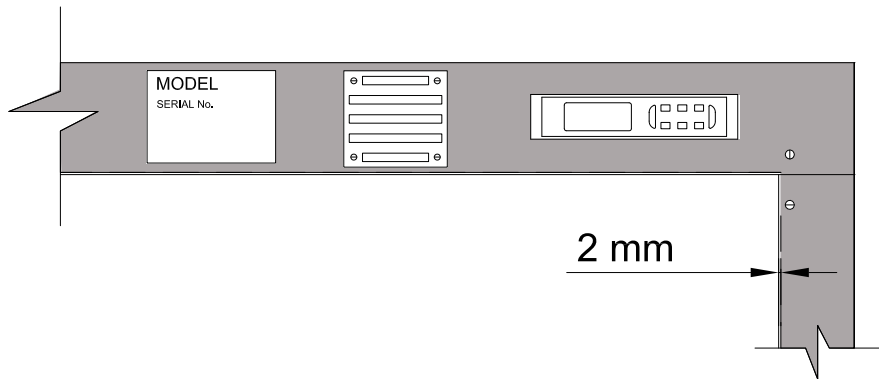


FREE STANDING

all exterior visible areas covered

FREE STANDING BEHIND NIB WALL

all exterior top visible areas covered



2mm gap left around rear frame

Rear of units cut around serial number plate, exhaust fan and controller

WRAP TRIMMING

