

# Heated Cabinets

## Mobile | Flexible | Heated

At Foster, we don't just chill food; we can keep it warm too! This mobile heated cabinet is ideal for holding hot food until the point of service. Featuring high-quality construction, this versatile cabinet facilitates the preparation and serving of hot food – at the optimum temperature of 84 to 87°C. Overall the FHC500XM represents a highly mobile and robust product that allows hot food to be moved easily for serving.



### features & benefits

- > Unplugged, the heated cabinet can maintain temperatures at +70°C for up to 1 hour without power (depends on food type and quantity)
- > Fan assisted heating and insulated cabinet ensure uniform temperature for food holding and built in 'humidity reservoir' keeps heated food moist and in perfect condition prior to service. Your warm meats, sauces and vegetables will be kept at the ideal service temperature
- > Can serve as a major contribution to streamlining your kitchen processes and allows you to serve more meals, more efficiently
- > Heavy duty welded base ensures cabinet is robust enough to endure high-intensity use

### Specs



#### FHC500XM

Dimensions (w x d x h) mm	738 x 886* x 1825
Capacity (Litres)	500
No. of Trayslides	13 GN 2/1 pairs
Heated (+84/+87°C)	FHC 500 XM

\* Depth with optional pull handle fitted is 920mm