

Mobile Carving Station

GC-89



- ◆ Food preparation takes center stage with this multi-purpose, mobile cooking and carving station, fully equipped to serve breakfast, lunch, and dinner.
- ◆ Total mobility provided by four heavy duty casters puts complete cooking capability on a buffet line, at pool-side patios, for brunches, special event celebrations — wherever and whenever you need it.
- ◆ Three polished brass rails and heat lamps, surrounded by an etched glass sneeze guard, adds an elegant touch and provides an impressive showcase display.
- ◆ Counter surface includes two MagnaWave™ Cook Tek induction burners with individual controls and a variable-speed downdraft system which retracts for a flat, clean appearance when not in use.
- ◆ A counter top hot well provides hot food holding for two full-size pans or can be filled with ice for an attractive cold food display.
- ◆ The beauty and durability of a sealed heated granite insert provides a perfect surface for carving or holding items such as hot hor d'oeuvres, pizza, and sauces.
- ◆ Round-out cooking and holding needs with an under counter area which includes three generous storage shelves, a Halo Heat® cook and hold oven, and a full-size two drawer warmer.

SIZES & SPECIFICATIONS

GC-89

MOBILE CARVING STATION



**Etched Glass
Customer Guard**

**GE™ Retractable
Ventilating Downdraft
System**

**Heated Granite
Module**

**Hot/Cold Food
Holding Well**

**500-2DN
Drawer Warmer**

**Dual Burner
MagnaWave™
Cook Tek**

**500-TH/III
Cook and Hold**

Three (3) adjustable lamp assemblies provide additional heat to the product surface with 250 watt coated infrared heat lamps, each controlled with an ON/OFF toggle switch. Heated granite top is controlled by one ON/OFF switch and an adjustable thermostat with a range of 1 through 10 with one (1) indicator light. Halo Heat® hot food holding well is controlled by an ON/OFF switch and an adjustable thermostat with a range of 1 through 10 with one (1) indicator light. The well holds two (2) full-size pans. Well includes a convenient drain, drain plug, and drain hose for easy clean-up when using ice for cold food holding. Induction cook top includes two (2) burners with individual high/low controls (magnetic cook pans required). GE™ retractable ventilating downdraft system has a variable speed fan. Stainless steel frame is mounted on four (4) 6" (152mm) swivel, locking casters for easy mobility. Formica counter-top and stainless steel panels can be custom color matched.

Electrical

- ✦ 380 V.A.C. — 50/60 Hz, 3 ph — 12 kW, 22 Amps (max.)
 - ph 1: 3450 Watts, 15 Amps
 - ph 2: 5000 Watts, 21.7 Amps
 - ph 3: 3650 Watts, 15.9 Amps

Dimensions

- ✦ Floor to Countertop: 37" High
- ✦ Overall Outside: 47-3/4" Width x 89" Length x 63" Height
- ✦ Hot/Cold Well: 20" Width x 24-3/4" Length x 4-3/8" Depth
- ✦ Heated Granite Top: 22-1/2" Width x 22-1/2" Length
- ✦ Cook Tek Top: 13-1/4" Width x 27" Length
- ✦ Downdraft System: 26" Opening
- ✦ Removable Storage Shelves: 14" Width x 33-1/2" Length

ALTO SHAAM®

COOK/HOLD/SERVE SYSTEMS

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