

# DEEP COMFORT XL

## NEW: Comfort-Line as an XL model

5 x 1/1 GN trays plus additional 5 x 1/3 GN trays for extensive product variety. The steam generator in the substructure ensures perfect temperature and humidity.



### Highlights

- Fitted with 5 x GN 1/1 + 5 x GN 1/3 trays in depth of 100 mm
- Heated display case with integrated steam generator
- Constant steaming of food products
- Steam generator operated via pictogram control panel
- 3 heat sources: humid heat, infrared supporting heat and primary heat
- Operator side with removable hinged doors made of one-way mirror glass
- GN trays standard usage depth to GN 100 mm
- Easy Clean: easy cleaning and perfect hygiene

### Temperature range



**Hot product**  
+65 °C to  
+85 °C

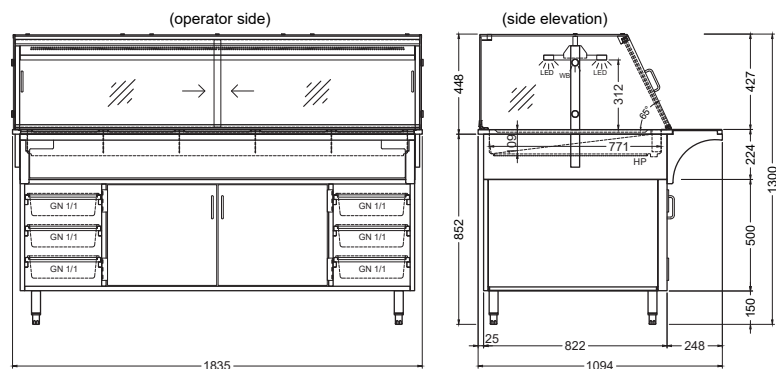


**Room**  
+25°C and 60%  
relative humidity

### Zubehör und Sonderausstattung

- RAL-Pulverbeschichtung
- Aufsteckrahmen für GN Schalen bis 150 mm
- für eine schnelle Nachbevorratung: Hot Storage im Unterbau
- fahrbar auf Rollen

### Dimensions



### Technical data

Item	Item no.	Dimensions (W x D x H)	Connection
DEEP COMFORT GE 183-44	S0609006	1835 x 1094 x 1300 mm	4500 Watt – 400V/50Hz