



PASS THROUGH RANGE

VIZU 700 PASS THROUGH MULTI STACK



- Designed to fit on a central service counter.
- To be loaded from the rear and served from the front.
- Offers visual display whilst holding cooked foods at the correct temperature and high relative humidity
- Essential to retain the moisture in products such as chicken, meat and bread/pastry products etc.
- The internal multi stacked racks allow for maximum product storage location
- Increases the ease of working with FIFO (First In First Out) and allowing proper air flow around the product.
- Individual doors for each pan
- 8 x 1/1 gastronorm sized racks
- Variable digital thermostat control with illuminated interior
- Option for bottle fed or permanent connection to standard water supply
- Built in lower wrap stand
- Left or right water feed option with automatic filling of water tray
- No fan to fail – unit uses convection to circulate humidity

Equipment Specifications

Model Code	Name	Dimensions (w x d x h)	Specifications	Weight	Commodity/ HS Code
VI700PTMS	700 Pass Through Multi Stack	780 (938 with tank) x 780 x 886mm	1.9kW 9A 230V	100kg	84198180

Elevation & Plan Views

