



Excellence since 1976

Hatco Fry Station GRFHS-21



Hatco Glo-Ray Fry Holding Stations safely keep fried foods at optimum serving temperatures. Heating elements direct Glo-Ray's pre-focused heat without continuing to cook or dry out the food.

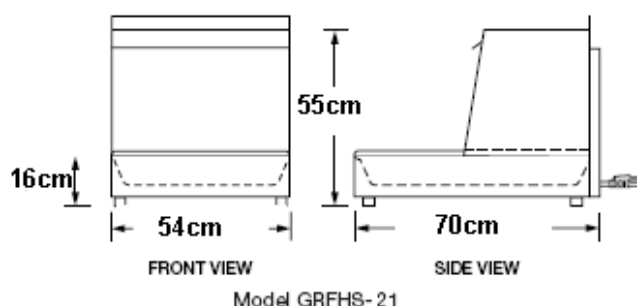
FLEXIBILITY

GRFHS features ceramic heating elements above, allowing ample space between the warmer and food bin to empty baskets. A pre-set thermostatically controlled heated base maintains uniform holding temperatures from below. The slotted holding bin permits rising heat to envelop the food, preventing soggy product. Various hardcoated fry ribbons are offered to stage boxed or bagged products for quick-serve areas.

QUALITY

The following features assure the finest performance for years to come.

- Fry stations hold fried foods safely at optimum serving temperatures.
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food.
- Optional coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food from bulb breakage (standard on all GRFHS models).
- Easy installation.



FSM (FOOD SERVICE MACHINERY PTY. LTD.)
HEAD OFFICE: UNIT E6, 63-85 TURNER STREET,
PORT MELBOURNE, VIC. 3207 AUSTRALIA
T: +61 3 8645 2555 F: +61 3 8645 2565
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

SYDNEY OFFICE:
UNIT 26, 7-9 PERCY STREET,
AUBURN, NSW 2144 AUSTRALIA
T: +61 2 8737 4666 F: +61 2 8737 4646
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

QUEENSLAND:
T: 0400 099 992
E: sales@fsm-pl.com.au
W: www.fsm-pl.com.au