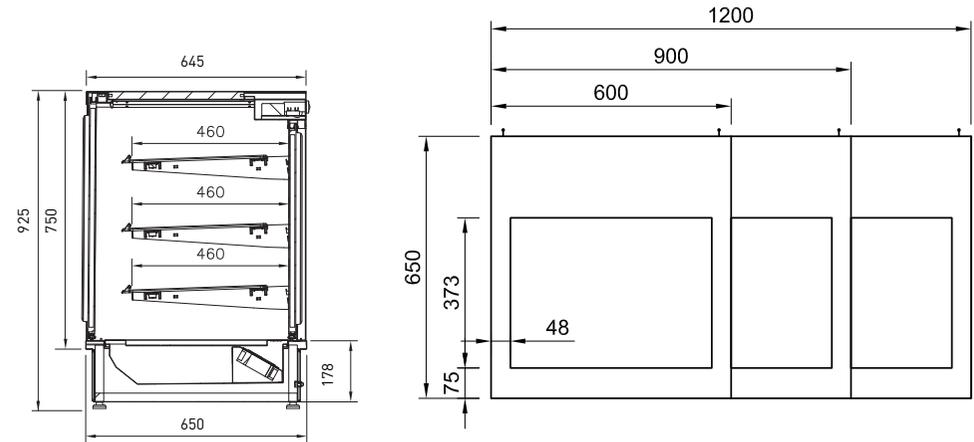




AB STGAB6 STGHAB-SD
STGAB9 STGHAB-SD
STGAB12 STHTAB-SD

- Single glazed
 - Ambient converted from heated
 - Air removal fan installed in ceiling
 - Sliding rear doors
 - Solid front or sliding front doors
 - Three adjustable shelves - flat or angled
 - Ticket strips on shelves and base
- Under shelf and canopy LED lights

Solid glass front - optional
STGHT6 hinged rear door

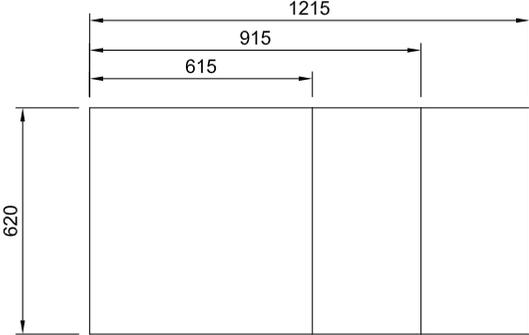
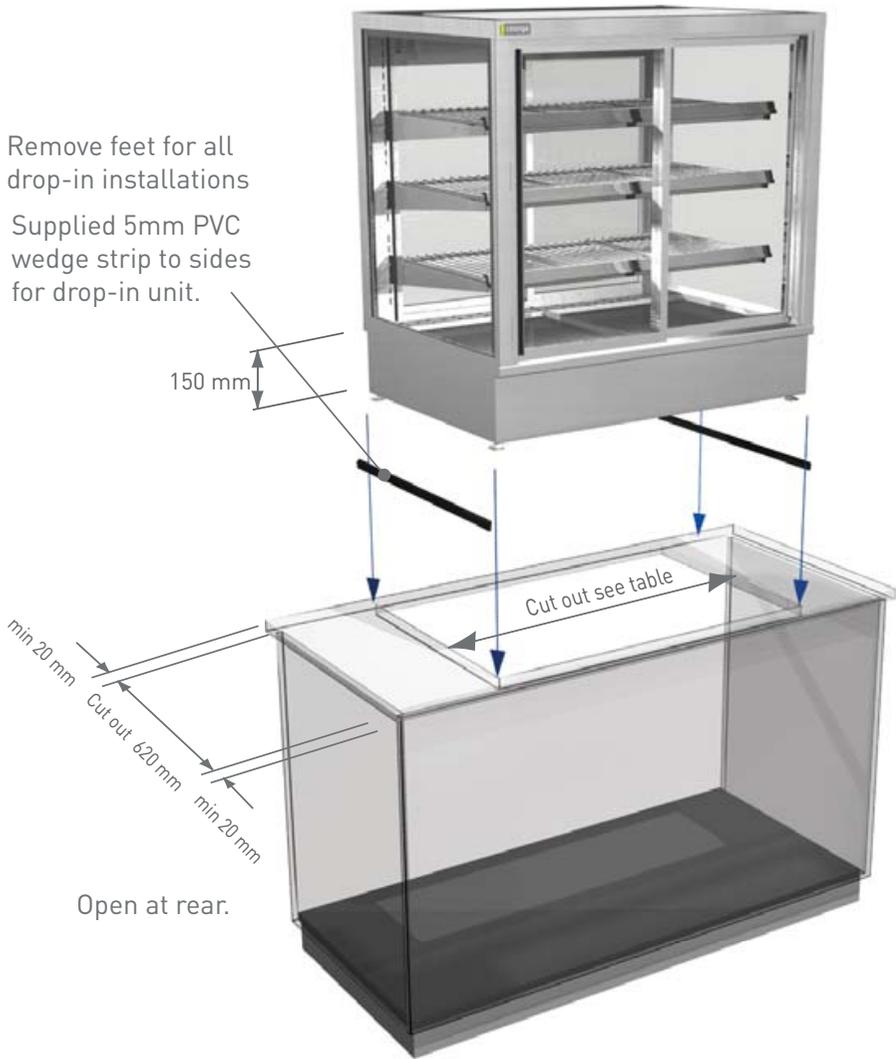


CABINET DIMENSIONS & SPECIFICATIONS

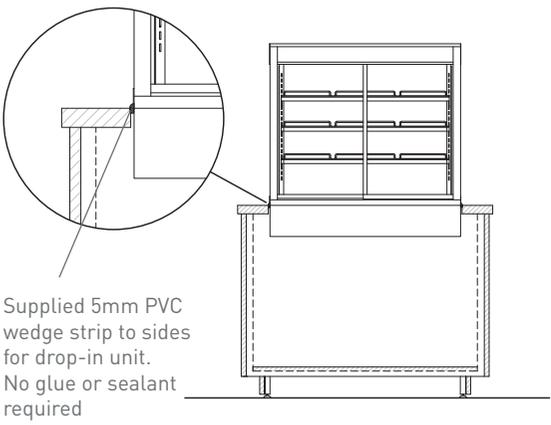
MODEL	CABINET				CUT OUTS	SHELVING		BASE TRAY	TOTAL FOOD	DISPLAY	INTERNAL VOLUME	POWER 50 Hz		CONNECTION ELECTRICAL POWER CORD 2200MM		VOLTAGE	PACKED FOR SHIPPING			
	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]		NO.	SIZE W X D	SIZE W X D	100MM UNITS	M ²	M ³	KWH	AMPS	NZ/AUS 3 PIN 10 AMP	UK 13 AMP	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]	
STGAB6-SD STGAB6	600	650	925	77	615x620	3+BASE	490 x 440	540 x 415	55	0.22	0.31	0.11	0.5	3 PIN PLUG	3 PIN PLUG	220~240V	700	730	1100	80
STGAB9-SD STGAB9	900	650	925	97	915x620	3+BASE	790 x 440	840 x 415	84	0.34	0.34	0.11	0.5	3 PIN PLUG	3 PIN PLUG	220~240V	1000	730	1100	100
STGAB12-SD STGAB12	1200	650	925	110	1215x620	3+BASE	1090 x 440	1140x 415	121	0.46	0.46	0.11	0.5	3 PIN PLUG	3 PIN PLUG	220~240V	1300	730	1100	120

Maximum shelf load weight 15kg spread evenly

SLIDING FRONT DOORS and rear glass sliding doors STGAB-SD
SOLID FRONT and rear glass sliding doors STGAB



benchtop cut out sizes



THESE UNITS ARE HEAVY AND REQUIRE LIFTING INTO BENCH TOPS

PROTECT
BENCHTOP ▶



◀ REMOVE

- To reduce weight remove
- All doors
- Shelving
- Base plates

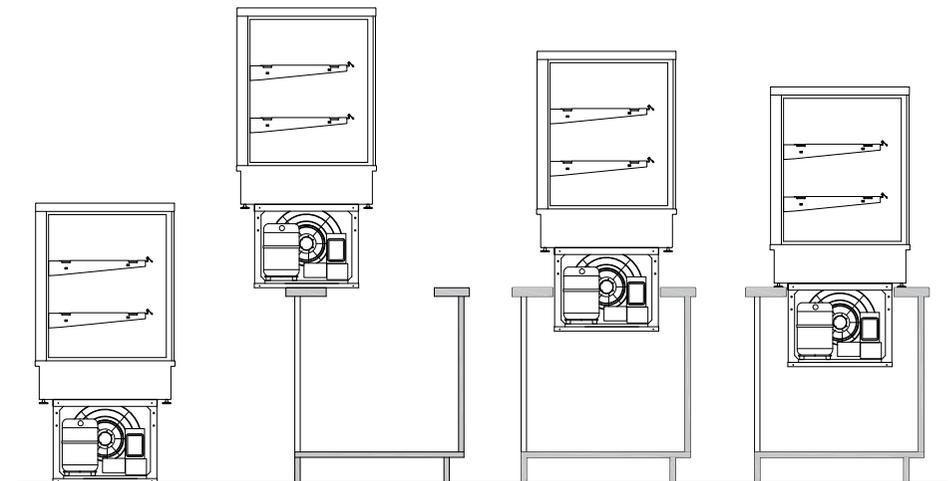
▶ PLAN AHEAD

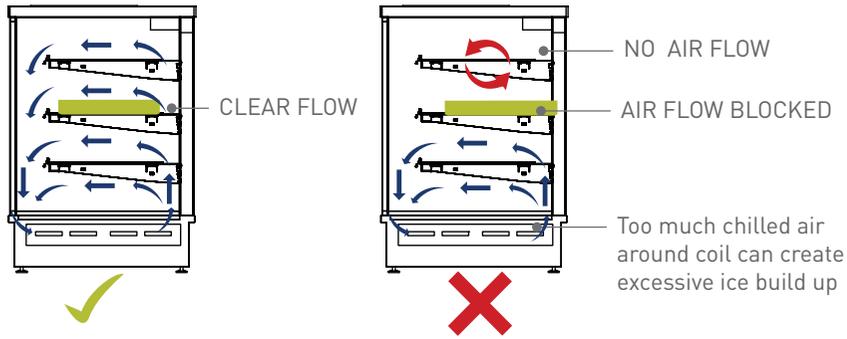
- Have plenty of labour on hand
- Use a mechanical lifting device - optional
- Check bench top hole measurement
- Ensure enough clear depth in cabinet work
- Protect bench top with a mat or similar
- Pre-adjust unit feet if needed

All accepted local safety work wear and standards should be adhered to with a safety programme developed before undertaking of this kind of lifting work



◀ LIFT TO BENCH
AND REST





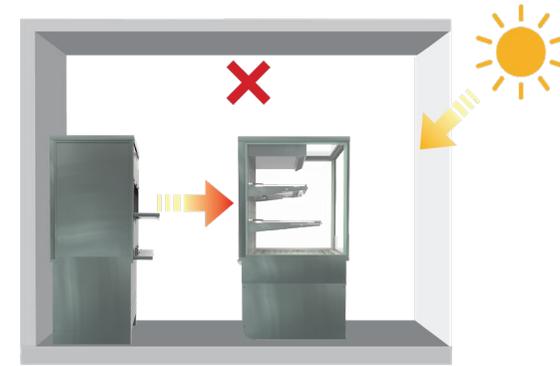
CORRECT AIRFLOW

IN CORRECT AIRFLOW

- Blocked air flow will retard operation on both HOT and COLD units
- Ensure trays or plates are not blocking air flow at rear

Locations to avoid

- Close to shop front exterior
- In an outside location
- In direct sunlight
- In a high wind
- Near any source producing excessive heat
- Service units more frequently in dusty or polluted areas

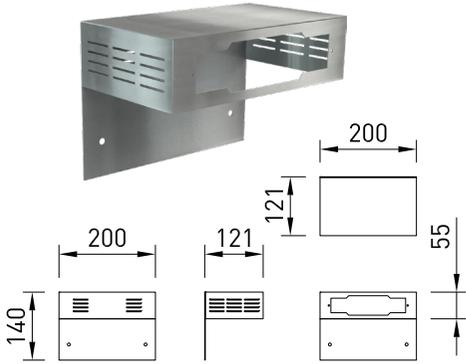


Environmental conditions

Heat from other equipment and natural conditions, such as direct sunlight straight on units, can cause cooling to fail and overload compressor

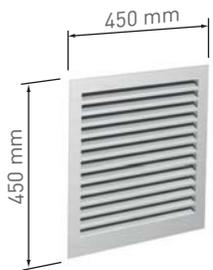
Top Mounted Controller Panel

For against wall installations
Sold individually



Ventilation Grill

Stainless Steel
Sold individually



Humidity Dish

Stainless Steel
Perforated lid is removable



Base Tray - Heated Units

Stainless Steel
For heated units
Sold in pairs



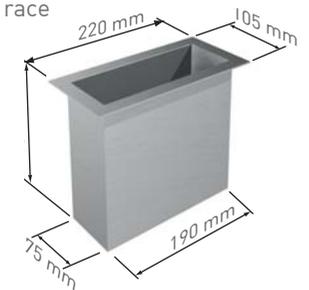
Tong Holder

Stainless Steel
Drop into counter tray race
Sold individually



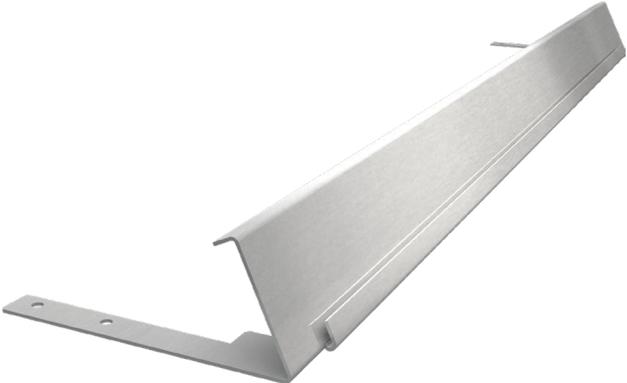
Bag Holder

Stainless Steel
Drop into counter tray race
Sold individually

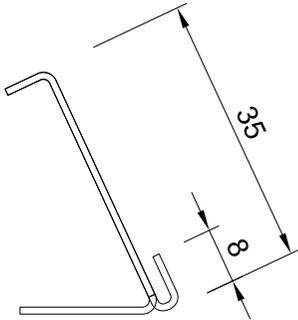




Shelf with ticket strip attached



Ticket Strip
Stainless Steel
Attaches to shelf frame



End Profile

Lengths

CABINET LENGTH MM	TICKET STRIP LENGTH
600	475
900	775
1200	1075
1500	1375

Price Tabs

Stainless Steel
Write on with marker or adhesive tape
Measure 60mm x 30mm
Sold in packs of 20



Gastronorm Pan Kit

Allows you to merchandise multiple hot food choices in one cabinet

Expand the use of your heated cabinet with this Gastronorm Pan Kit with an angled frame that accepts 1/2 Gastro pan 65 mm (supplied)
Holds fried foods and bulky products like chicken, lasagne, toppers, roast potatoes, etc.

Remove bottom shelf for optimum viewing



- AB6 - 2 Pans
- AB9 - 3 Pans
- AB12 - 4 Pans

Stainless steel construction
angled display view

1 Rack + 1/2 Pan

One rack with half size pan



Mirror film

- Applied to the inside glass rear doors
- Suitable for heated and chilled units

ADDS
DEPTH
TO YOUR
DISPLAYS



Mirror film adhered to
inside of rear door glass

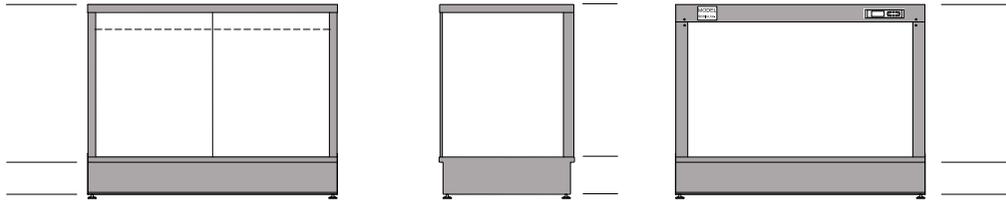
BLOCKS
WORK AREAS
BEHIND
UNITS

Pie Trays

- Stainless Steel Construction
- Placed on shelves for heated food items

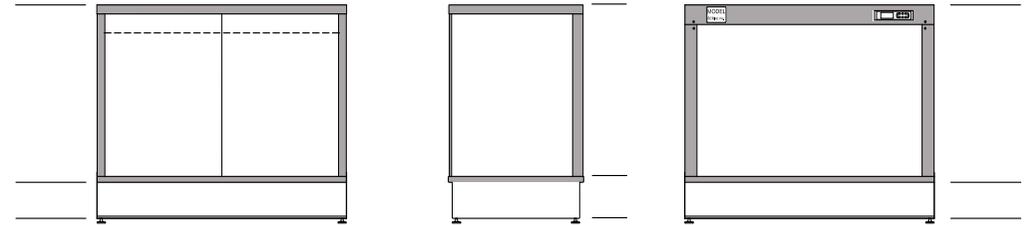


MODEL	CODE	QUANTITY	PIE TRAYS			TOTAL	TRAY WIDTH
			1ST SHELF DEPTH	2ND SHELF DEPTH	3RD SHELF DEPTH		
STGAB6	AA16015	4 Per Shelf	400MM	365MM	400MM	12 Trays	120MM
STGAB9	AA16016	6 Per Shelf	400MM	400MM	400MM	18 Trays	130MM
STGAB12	AA16017	9 Per Shelf	400MM	400MM	400MM	27 Trays	120MM

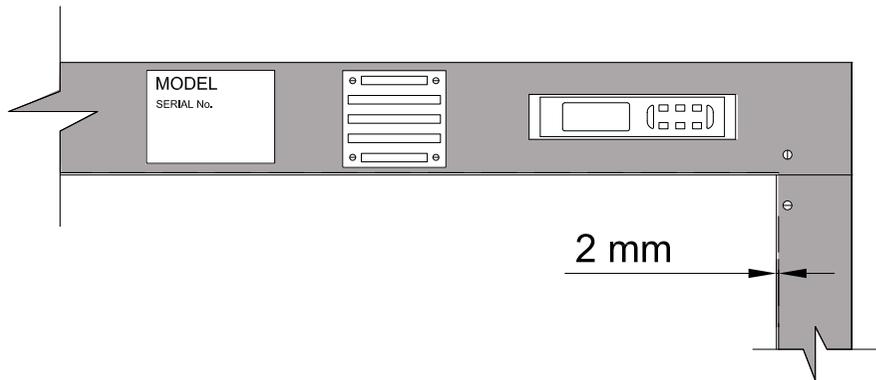


COUNTER TOP MODEL

all exterior visible areas covered



all exterior top visible areas covered



2mm gap left around rear frame

Rear of units cut around serial number plate, exhaust fan and controller

