

Hot & Cold Plates

HOT & COLD PLATES



Catertherm
Innovation in foodservice

**EXPERTS IN
FOOD DISPLAY**

A modern kitchen display featuring a white countertop with a built-in sink and a dark blue wall. The wall is decorated with white floating shelves holding various items like plates and glasses. Several blue pendant lights hang from the ceiling. A white cabinet with a silver handle is visible on the left. In the background, a door has a sign that reads "ENGAST PERSONAL".

HOT & COLD FOOD DISPLAYS

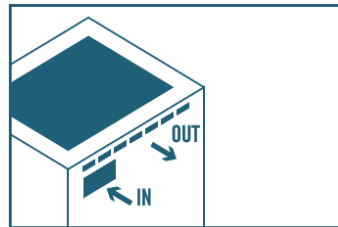
INNOVATIVE HEATED & CHILLED DISPLAY EQUIPMENT

We specialise in contemporary food display solutions. Our signature product – the combined Hot & Cold plate – offers precise temperature control from -5°C to +140°C. This allows your counter to switch seamlessly between hot & cold service.

Available in:

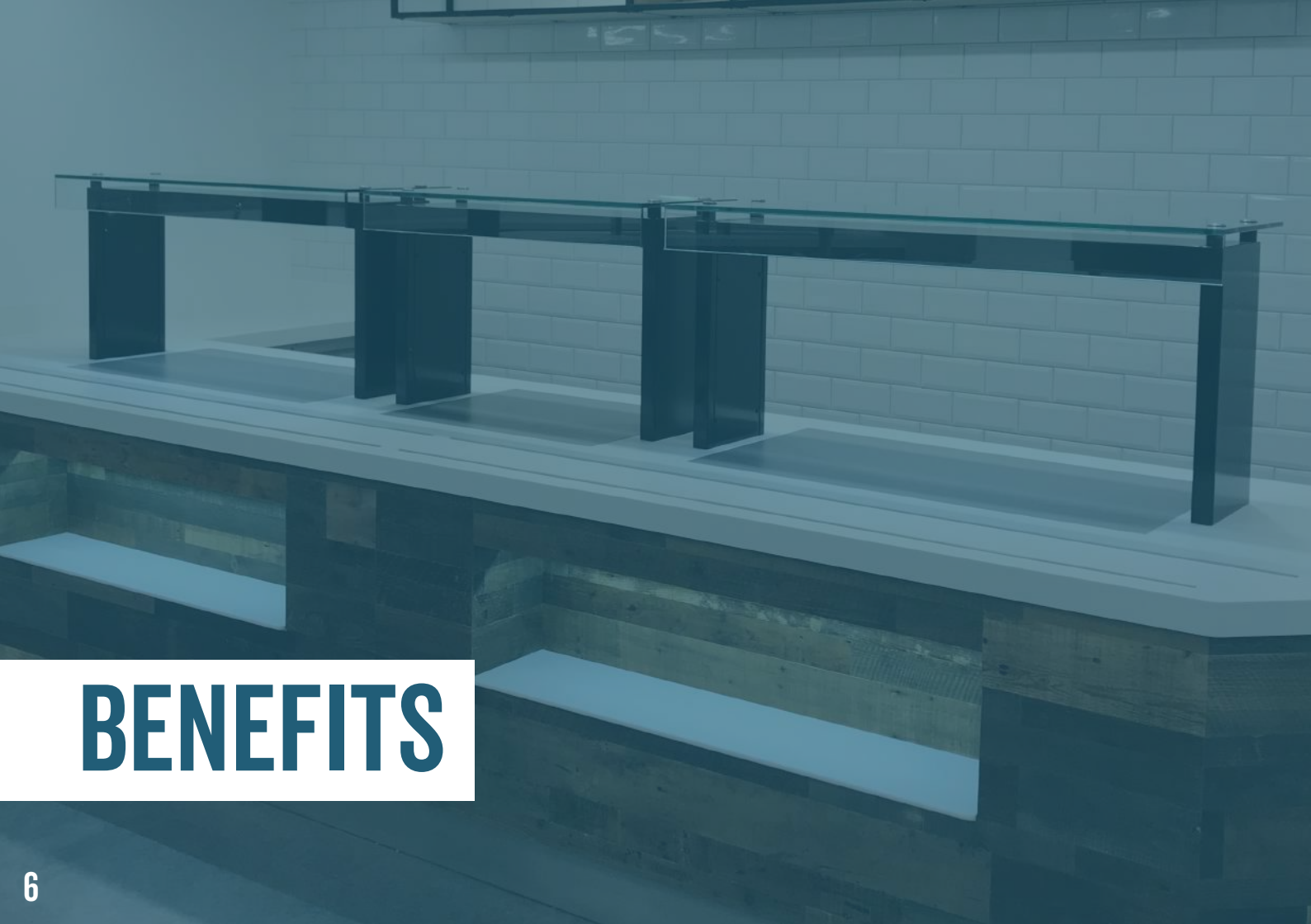
- Glass - any RAL colour
- Stainless steel
- Dekton stone
- Further sintered stones pending approval

Our units come in GN sizes 1/1 up to 4/1. They can be supplied as hot only, cold only, or with a remote compressor system.









BENEFITS



Our combined Hot & Cold plate can be controlled anywhere from -5°C to +140°C, giving buffet environments the ultimate in flexibility.

- Hold food at optimum temperatures
- Make menu development easy
- Easy changeovers between hot & cold buffet options
- Compact unit enabling storage underneath
- Further surface materials pending approval
- Fit seamlessly into any buffet environment with the multiple surface options

**Easy to install
with simple
ventilation
requirements**







HOT PLATES



Our Hot Plate can be controlled anywhere from ambient to +140°C , enabling you to display hot food at the perfect temperature.

- Plug-in ready, 230V
- GN sizes 1/1 up to 4/1
- Attractively display hot buffet items
- Energy-efficient design
- Multiple surface options
Glass, stainless steel & Dekton stone
- Dekton offers a large range of colours and patterns



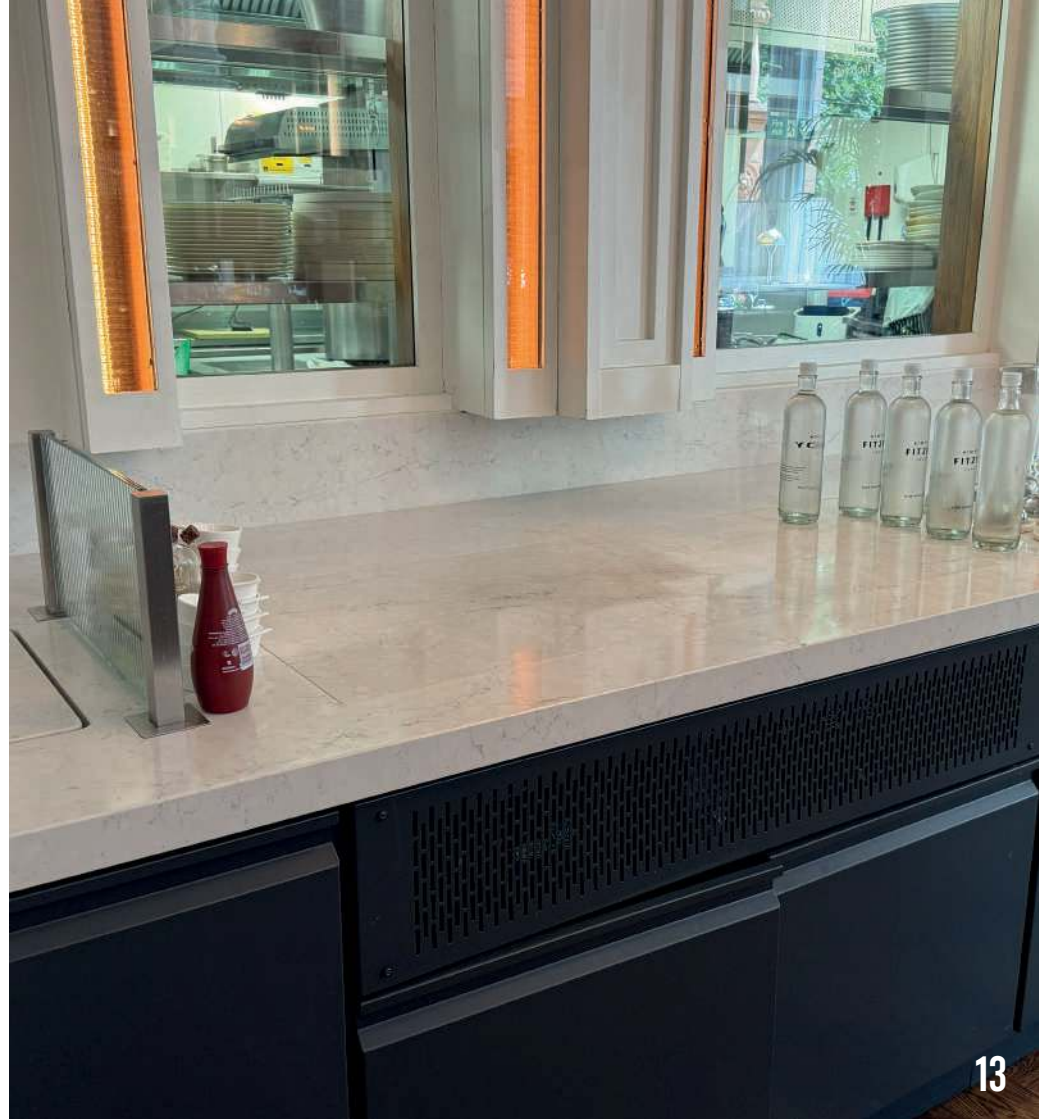
GN2.1



GN3.1







A kitchen scene featuring a stainless steel sink with a metal press on top. To the left, there are stacks of white plates. In the foreground, a large, light-colored, textured surface, possibly a piece of dough or a flatbread, is laid out on a dark surface. The background shows a tiled floor and a wall with a vent.

COLD PLATES



Our Cold Plate (or Frost Top) can be controlled anywhere from ambient to -5°C , enabling you to display cold food at the perfect temperature.

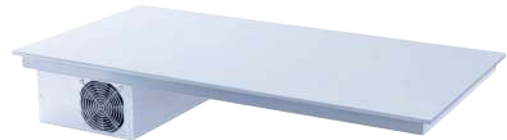
- Attractively display cold buffet items
- Easy ventilation options
- Plug-in ready, 230V
- Compact unit enabling storage underneath
- Remote compressor models available
- GN sizes 1/1 up to 4/1



GN1



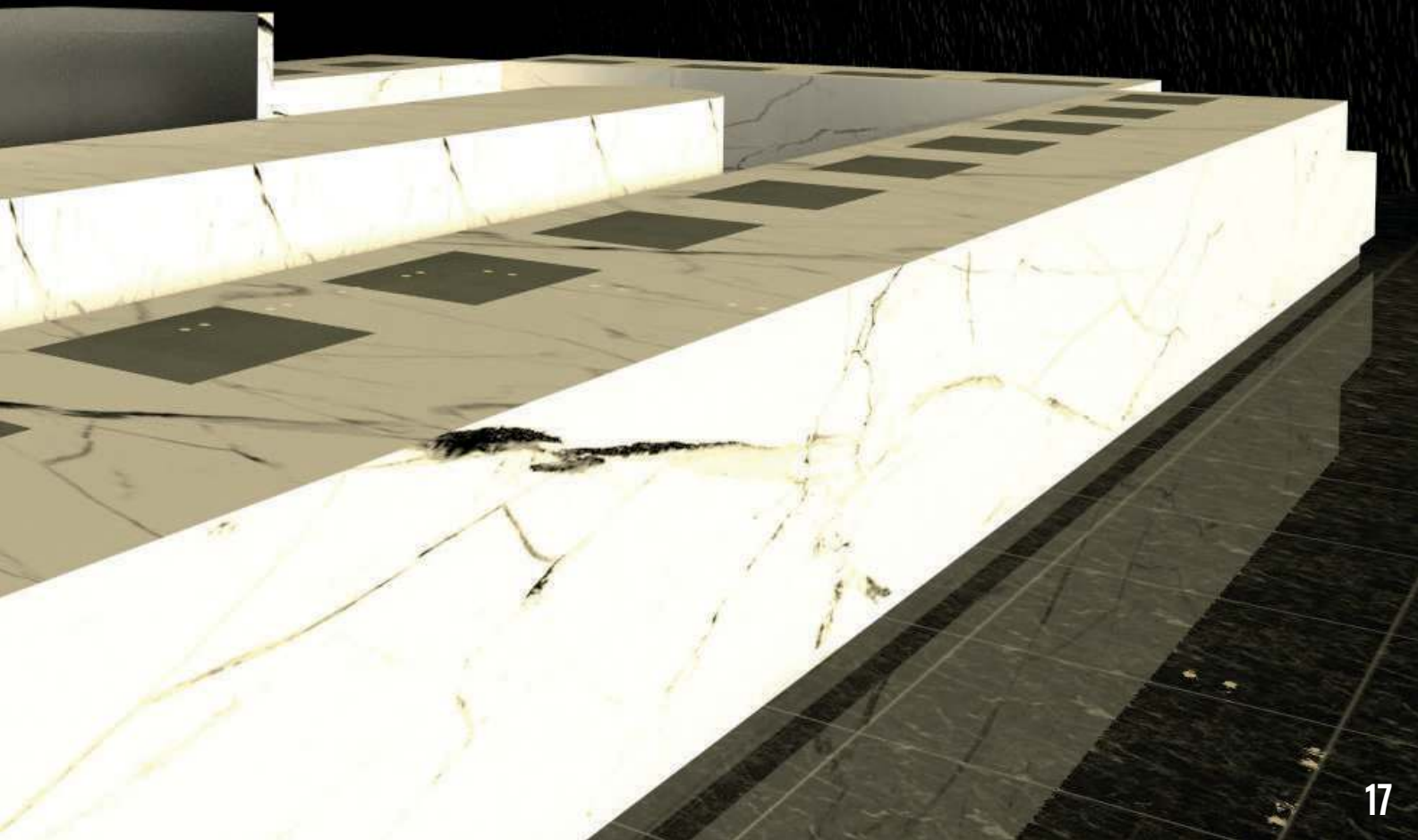
GN2



GN3







A dark blue, textured hot tray with a lid and handles. The tray is cylindrical with a lid that has a central knob. The surface has a fine, pebbled texture. The tray is shown from a slightly elevated angle, highlighting its rounded shape and the placement of the handles on opposite sides.

HOT TRAYS

Our counter-top Hot Trays have been thoughtfully designed to enhance the buffet experience for both chefs & guests. Made in Sweden, designed for function & simplicity.

- Adjustable heat up to 105° C
- Removable cord
- Hidden cord input
- Splash proof rated at IP43
- Three GN-friendly models
- Stainless steel or brass finish

I MODEL 64

Dimensions

600 x 400 x 53mm

GN Standard

Adapted to GN 1/1

Power / Voltage

900w / 230v

Temperature

Max 105°C

IP Rating

IP43



64-RF, Stainless Steel



64-BR, Brass

I MODEL 68

Dimensions

600 x 800 x 53mm

GN Standard

Adapted to GN 2/1

Power / Voltage

1800w / 230v

Temperature

Max 105°C

IP Rating

IP43



68-RF, Stainless Steel



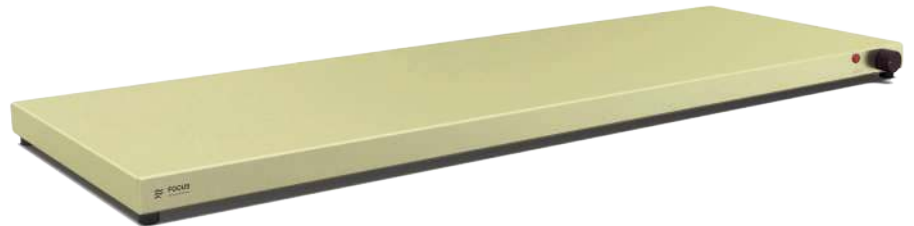
68-BR, Brass

I MODEL 412

- Dimensions
400 x 1200 x 53mm
- GN Standard
Adapted to 2x GN 1/1
- Power / Voltage
1800w / 230v
- Temperature
Max 105°C
- IP Rating
IP43



412-RF, Stainless Steel



412-BR, Brass

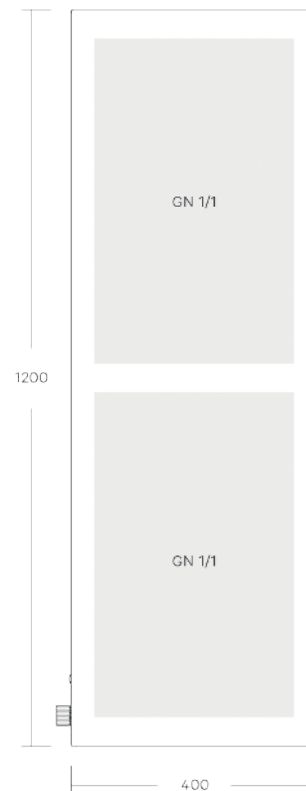
DIMENSIONS



Model 64



Model 68



Model 412



| MODEL 68 - STAINLESS STEEL & BRASS











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**EXPERTS IN
FOOD DISPLAY**

For full technical
specifications, visit:
[catertherm.com/
downloads](https://catertherm.com/downloads)



PHONE

+44 (0) 1636 679415



EMAIL

info@catertherm.com



WEBSITE

catertherm.com



14A Telford Drive, Brunel Drive Industrial Estate, Newark, Nottinghamshire, NG24 2DX, United Kingdom