

ABOUT

Kubus Serve Over Hot Patisserie



The energy efficient heated patisserie is part of the Kubus range of freestanding serve over height patisseires - a choice of cold, hot & ambient commercial displays to suit either self help or assisted service operation, with base panels finished in a signature black plasticised steel.

This 13A Kubus heated patisserie is ideal for the display of pre-heated cooked food, packaged, cartoned or unwrapped heated product. Kubus heated patisseries feature combined static & convected heat, 'point of sale' branding, mobile lockable castors and adjustable feet, with optimum product display provided through glazed side panels.

The temperature of the 3 heated zones can be independently set using digital displays mounted in the base panel. Product temperature is maintained at 70 - 75°C in +18°C ambient.

Self help models are provided with rear doors for easier restocking or fixed back panels for use in a wall sited scenario. An assisted service verison is also available. All types have removable wire shelf grid covers for use with packaged produce. 40mm ticket strip mounting is fitted to each display level together with high temperature 4000 kelvin LED lighting, to match chilled/ ambient models. Lockable castors with levelling feet are provided for final positioning.

ACCESSORIES & FINISHES

Stainless Steel Front Fascia Panel. Stainless Steel Side Panels.

Durable solid steel panels to suit the particular model, in lieu of standard black panels.

Kick Plinth.

A set of stainless steel kickplinths that mount to the patisserie base via magnets





FEATURES

Download All Technical Drawings From www.cedfabsltd.co.uk



Model Sizes.

The Kubus self help or assisted service heated patisserie is an open or closed glass front hot patisserie, available in 600mm, 900mm & 1200mm lengths

3 Tier Storage Capacity: 2 Tier Shelving & Large Base Display Deck. The display features 2 no. heated shelves (adjustable in height) & a large heated display deck below. Each independently controlled zone has removable wire steel deck & shelf grid covers for use with packaged & cartoned heated produce. The display area is finished in food safe polyester coated steel.

LED Lighting.

Canopy & shelf lighting in a low energy, high temperature LED fitting with opaque cover, colour 4000k.

Model Type: Self Help Hot Patisserie (Rear Doors).

Re-stocking access is by energy efficient, side hinged double glazed rear doors. Digital controls are mounted on the operator side/ rear base panel.

Model Type: Self Help Hot Patisserie (Fixed Back).

This heated patisserie is supplied as wall sited with a stainless steel back panel for positioning in an alcove, against a wall or back to back, forming a central island grab and go station! The digital controls are mounted on the customer side/ front base panel.

Model Type: Assisted Service Hot Patisserie (Rear Doors).

Features a full glazed front screen that tilts forward for cleaning. Re-stocking access is through the energy efficient, side hinged double glazed rear doors.

Panoramic Glass Side & Top Panels.

Top glass allows for serve over operation & side glass panels add natrual lighting.

Model Dimensions.

600mm/ 900mm & 1200mm (L) x 750mm (D) x 1423/1433mm (H).

System Design.

Static heating maintains food core, whilst convected heat surrounds the food surface, Stainless steel wire grid covers allow heat circulation around packaged food types.

Temperature Performance.

Factory set for 70 - 75°C (+18°C ambient), each display zone is adjustable.

Temperature Controls.

The hot patisserie has 3x digital controllers, controlled by digital air temperature probes. Mains power is controlled by neon on/off switch. High temperature LED lighting is controlled by a neon on/off switch.

Base panels finish plastisol steel, colour black (BS 00E53) Worktop & rear frame 430gd s/steel, deck area 304gd s/steel, toughened glass side, roof or front screen panels.

Power Supply.

Supplied with 3m lead & 13 amp UK plug (13A 230V 50Hz)

Low Maintenance.

Easy, cleanable surfaces and a durable design ensure low maintenance for users.

Equipment Conformity. CE & UKCA Certified equipment.





C

Self Help Hot Patisserie (Rear Doors)

Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power Rating (kW)
KPH9 Kul	ous S.Help Hot Patiss. (R.Doors) 600mm	600x 750 x 1423	120	2.04
	ous S.Help Hot Patiss. (R.Doors) 900mm	900x 750 x 1423	165	2.85
	ubus S.Help Hot Patiss. (R.Doors) 1200mm	1200x 750 x 1423	215	2.89

Model Description. Kubus heated freestanding patisserie, self help, tiered, 600mm/900mm/1200mm W x 750mm D x 1425mm H, open front, hinged rear doors, (2) polyester coated fixed angle shelves, (1) display deck, removable wire steel deck & shelf covers, static & convected heat, (3) variable heat zones, high temperature LED lighting, stainless steel canopy, glazed roof, & side glass, digital control panel on operator side base, black plastisol steel front/ side base panels, lockable transportation castors with leveling feet, CE/UKCA, 3m lead/UK Plug (13A 230V 50 Hz).







Assisted Service Hot Patisserie (Rear Doors)

ode	Description	Dimensions (L x D x H mm)	Weight (kg)	Power Rating (kW)
KPH9AS	Kubus A.Serve Hot Patiss. (R.Doors) 600mm	600x 750 x 1423	127	2.04
	Kubus A.Serve Hot Patiss. (R.Doors) 900mm	900x 750 x 1423	172	2.85
	Kubus A.Serve Hot Patiss. (R.Doors) 1200mm	1200x 750 x 1423	224	2.89

Model Description. Kubus heated freestanding patisserie, assisted service, tiered, 600mm/900mm/1200mm W x 750mm D x 1425mm H, closed front, hinged rear doors, (2) polyester coated fixed angle shelves, (1) display deck, removable wire steel deck & shelf covers, static & convected heat, (3) variable heat zones, high temperature LED lighting, stainless steel canopy, glazed roof, & side glass digital control panel on operator side base, black plastisol steel front/side base panels, lockable transportation castors with leveling feet, CE/UKCA, 3m lead/UK Plug (13A 230V 50 Hz).

Self Help Hot Patisserie (Fixed Back)

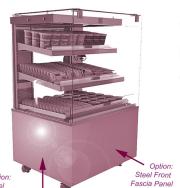
Code	Description	Dimensions (L x D x H mm)	Weight (kg)	Power Rating (kW)
KPH9FB	Kubus S.Help Hot Patiss. (F.Back) 600mm	600x 750 x 1423	120	2.04
	Kubus S.Help Hot Patiss. (F.Back) 900mm	900x 750 x 1423	165	2.85
	Kubus S.Help Hot Patiss.(F.Back) 1200mm	1200x 750 x 1423	215	2.89

Model Description. Kubus heated freestanding patisserie, self help, wall sited, tiered, 600mm/900mm/1200mm W x 750mm D x 1425mm H, open front, fixed back, (2) polyester coated fixed angle shelves, (1) display deck, removable wire steel deck & shelf covers, static & convected heat, (3) variable heat zones, high temperature LED lighting, stainless steel canopy, glazed roof, & side glass, digital control panel on customer side base, black plastisol steel front/side base panels, lockable transportation castors with leveling feet, CE/UKCA, 3m lead/UK Plug (13A 230V 50 Hz).



Kubus Serve Over Hot Patisserie OPTIONS & DIMENSIONS





OPTIONS

Front Fascia Panel (S/Steel Satin Finish)

Code	Description	For Model
KASF6	600 Front Panel - Solid	KPH6 - KPH6AS
KASF9	900 Front Panel - Solid	KPH9 - KPH9AS
KASF12	1200 Front Panel - Solid	KPH12 - KPH12AS
KHSF6	600 Front Panel - Solid/Control Cut-Out	KPH6FB
KHSF9	900 Front Panel - Solid/Control Cut-Out	KPH9FB
KHSF12	1200 Front Panel - Solid/Control Cut-Out	KPH12FB

All Hot Patisseries

From www.cedfabsltd.co.uk

Option Description

Stainless steel front fascia panel (in lieu of std. black front panel). Satin finish.

Side Panels (Set) (S/Steel Satin Finish)

Code	Description	For Model
KSSP	Side Panels (S/Steel: Satin) Set (2)	All Hot Models.

All Hot Patisseries

Option Description

Stainless steel side panels, set of 2 (in lieu of std.black side panels). Satin finish.

Kick Plinth: (S/Steel Satin Finish - Set)

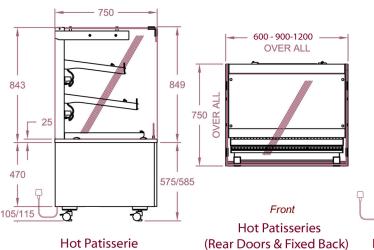
Code	Description	For Model
PKICK6A	Kickplinth (S/Steel Satin Finish) Set (4)	KPH6 - KPH6AS - KPH6FB
PKICK9A	Kickplinth (S/Steel Satin Finish) Set (4)	KPH9 - KPH9AS - KPH9FB
PKICK12A	Kickplinth (S/Steel Satin Finish) Set (4)	KPH12 - KPH12AS - KPH12FB

All Hot Patisseries

Option Description

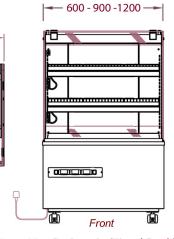
Stainless steel kickplinths, set of 4.105mm (H) Satin finish, magnet mounted.

DIMENSIONS

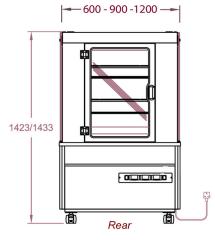


Option:
Steel
Kickplinths

Hot Patisserie (Rear Door) Shown



Hot Patisserie (Fixed Back) 600 - 900-1200



Hot Patisserie (Rear Doors) 600 - 900-1200



Tel: 01254 238 282

FOOD DISPLAY TYPES

Liquid Based Foods (Deck Area):Cartoned soups, cartoned vegetable soups, porridge etc.

Food (Deck And Shelving Area):

600 - 900-1200

Packaged or unwrapped pies, pastries, sausage rolls, stews, curry, chilli dishes, grilled sandwiches, hot baguettes, hot ciabatta,pasta in sauce, ribs with sauce, chicken portions.





