

Hot - SERVERY SYSTEMS

Tarrison Hot SERVERY SYSTEMS are available in a variety of sizes, straight in-line sections and a 90° corner unit. They are constructed of solid Stainless Steel and can be customized with designer inlays and tops. **Tarrison Hot SERVERY SYSTEMS** are designed to accept a variety of but not limited to hot drop-in components.



62" Hot Servery Model No. TSH-62006 shown with optional sneeze guard from Operator's side (controls not as shown)

- Available in standard lengths of 24", 30", 36", 42", 48", 62", 74", 84" & 96"
- Standard depth 32", available 36" and 42" on request - P.O.A.
- 104 different top configurations available by simply choosing from the following Top Guide
- Hot Servery units are designed with individually controlled wells - controls mounted in storage area
- Full size wells are fully insulated for maximum efficiency
- Round wells are deep drawn for lasting durability; 11 quart standard, specify 7 quart if required



62" Hot Servery Model No. TSH-62006 shown with optional sneeze guard and tray rail from Customer's side



48" Hot Servery Model No. TSH-48009 shown with optional laminate panels, pans and covers

Additional Options Available:

- Solid Surface Tops
- Sneeze Guards
- Single and Double Overshelves
- Electrical Load Centre
- Tray Rails
- Kick Plates
- Many more to choose from