HOT CUPBOARDS

BAINS MARIE WITH HEATED GANTRY

MODEL NO: BM30MSG

GN1/1 gastronorm compatible heated unit forming a portable servery counter. Ideal for general purpose usage in all catering establishments, residential care homes, pubs, hotels cafes, schools & colleges.



DIMENSIONS

External: 1270mm x 670mm x 900mm includes 65mm for push bar Internal: 1060mm x 545mm x 450mm

ELECTRICAL CONNECTIONS

220V/240V; 1 phase 50Hz, 3.0kW loading, 12.5Amps approx

Cable: 2 metres with 13 amp plug fitted

CONSTRUCTION

Top: Stainless steel Exterior: Stainless steel Interior: Stainless steel

CAPACITY

BAINS MARIE

Dry Heat 3 x GN1/1 x 150mm deep (Containers not included)

HOT CUPBOARD

48 plated meals, 344 10" plates

PRODUCT FEATURES

- Four x 100mm swivel castors two braked
- · Top level recessed independently adjustable thermostat controls to Bain marie & hot cupboard
- · Robust push/pull bar
- · Curly cable with plug park
- · Digital temperature display
- Two removable shelves & supports
- Fully GN1/1 gastronorm compatible
- Top hung sliding door with zero dirt traps to front edge
- Removable element cover to maximise access for cleaning
- · Satin finish stainless steel interior
- Double skin construction providing cool wall exterior for safe & efficient operation

OUARTZ HEATED GANTRY

- · Height: 520mm
- Three x 300W operator changeable quartz heat lamps
- · Toughened curved glass overshelf and sneeze screen
- 38mm dia. stainless steel gantry arms

EXTRAS

- · Gastronorm containers
- Tiled, glass or carvery inserts
- Additional shelves
- · Tray slides
- · Additional push bar
- · Corner bumpers
- · Height adjustable legs in place of castors





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