

HOT CUPBOARDS

BAINS MARIE WITH HEATED GANTRY

MODEL NO: BM20MSG

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: 945mm x 670mm x 900mm - includes 65mm for push bar
Internal: 740mm x 545mm x 450mm

ELECTRICAL CONNECTIONS

220V/240V; 1 phase 50Hz, 2.5kW loading, 10.0Amps approx
Cable: 2 metres with 13 amp plug fitted

CONSTRUCTION

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

CAPACITY

BAINS MARIE

Dry Heat 2 x GN1/1 x 150mm deep
(Containers not included)

HOT CUPBOARD

36 plated meals, 254 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

QUARTZ HEATED GANTRY

- Height: 520mm
- Two 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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