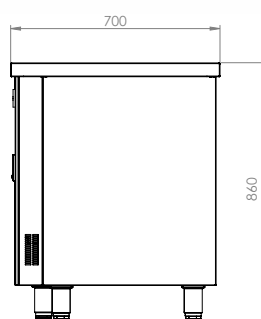
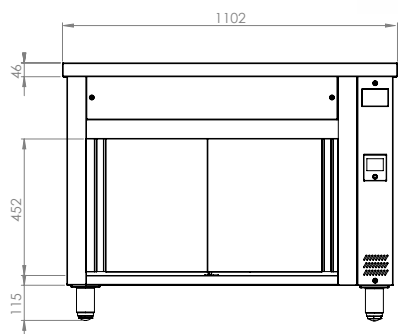


# Gastronorm Bain Marie

With Ambient or Heated Storage

MDV711

MHV718



## FEATURES

High grade AISI 304 stainless steel exterior & interior

Open type

Wet well accepts GN1/1 upto 150mm deep (not supplied)

Wet well bain marie with easy access drain tap

Choice of heated or ambient base

Heated base models are fan assisted

Adjustable legs

## TECHNICAL SPECIFICATIONS

Controller: Digital controller with temperature display

Temperature Range: Bain Marie (Max. 90°C)  
Heated Cupboard (Max. 72°C)

MODEL	CONTAINER CAPACITY	BASE	EXTERNAL DIMENSIONS (H x W x D mm)	POWER SUPPLY	POWER CONSUMPTION	WEIGHT (kg)	RRP
MDV711	3 x GN1/1	Ambient	860 x 1105 x 700	13amp	2000W	70	
MDV714	4 x GN1/1	Ambient	860 x 1410 x 700	13amp	2000W	90	
MDV718	5 x GN1/1	Ambient	860 x 1795 x 700	25amp	2600W	100	
MHV711	3 x GN1/1	Heated	860 x 1105 x 700	25amp	3850W	74	
MHV714	4 x GN1/1	Heated	860 x 1410 x 700	25amp	3850W	94	
MHV718	5 x GN1/1	Heated	860 x 1795 x 700	25amp	4450W	104	



See page 336 for full GN container range

