



HOT CUPBOARD

FOOD HOLDING UNITS

GENERAL PURPOSE

The Victor range of General Purpose hot cupboards are available in five different sizes.

These products are manufactured in stainless steel, and are suitable for use in all commercial catering operations.

All units operate from a single 13A supply.

Dimensions include 65mm for the removable push bar

Standard features

- Fully GN1/1 gastronorm compatible
- Digital temperature display
- Supplied complete with 2 wire shelves
- Fitted with 100mm swivel castors, two braked
- Robust push/pull bar
- Top hung sliding doors with zero dirt traps to front edge

PLAIN TOP

Model	Dimensions (mm)	Power
HC20MS	945 x 670 x 900	1.0kW
HC30MS	1270 x 670 x 900	1.5kW
HC40MS	1600 x 670 x 900	1.2kW

WITH HEATED GANTRY

Model	Dimensions (mm)	Power
HC20MSG	945 x 670 x 900	1.2kW
HC30MSG	1270 x 670 x 900	1.5kW
HC40MSG	1600 x 670 x 900	1.0kW

Features

- Operator changeable 300W quartz heat lamps
- Toughened curved glass overshelf & sneeze screen

BAINS MARIE TOP

DRY HEAT

Model	Dimensions (mm)	GN size	Power
BM20MS	945 x 670 x 900	2	1.9kW
BM30MS	1270 x 670 x 900	3	3.0kW
BM40MS	1600 x 670 x 900	4	2.4kW

Features

- Independent adjustable controls to bain marie and hot cupboard
- Accepts containers up to 150mm deep (*Not included*)

BAINS MARIE TOP WITH HEATED GANTRY

Model	Dimensions (mm)	GN size	Power
BM20MSG	945 x 670 x 900	2	2.5kW
BM30MSG	1270 x 670 x 900	3	3.0kW
BM40MSG	1600 x 670 x 900	4	3.0kW

Features

- Operator changeable 300W quartz heat lamps
- Toughened curved glass overshelf & sneeze screen



BM40MS 1600 x 670 x 900mm



HC40MSG 1600 x 670 x 900mm



HC20MS 945 x 670 x 900mm



BM30MSG 1270 x 670 x 900mm



HC30MS 1270 x 670 x 900mm



SPECIAL MODELS

Dimensions include 65mm for the removable push bar

HEATED PLAIN TOP

These units are not gastronorm compatible

Model	Dimensions (mm)	Power (kW)
HC21MS	825 x 500 x 850	1.5
HC31MS	1205 x 450 x 900	1.5
BM21MS	825 x 500 x 850	1.5

Features

*BM21MS includes 2 x GN1/3 cut out in top

BAINS MARIE TOP

WET OR DRY HEAT

Model	Dimensions (mm)	GN size	Power
BM22MS	945 x 670 x 900	2	2.0kW
BM32MS	1270 x 670 x 900	3	3.0kW

Features

- Sealed water well with concealed elements
- Drain off point within hot cupboard
- Independent adjustable controls to bain marie and hot cupboard
- Accepts containers up to 150mm deep (*Not included*)

BAINS MARIE TOP WITH HEATED GANTRY

Model	Dimensions (mm)	GN size	Power
BM22MSG	945 x 670 x 900	2	2.6kW
BM32MSG	1270 x 670 x 900	3	3.0kW

Features

- Operator changeable 300W quartz heat lamp
- Toughened curved glass overshell & sneeze screen

OPTIONS

CORNER BUMPERS

Model	Description
CORN-B	Black rubber bumper fitted to top corners of hot cupboards

Features

- Suitable for all Victor general purpose hot cupboards

GLASS INSERT

Model	Description
DHCP1	30 x 325 x 10mm s/s surround with toughened black glass

Features

- GN1/1 size tiled insert suitable for use with all Victor Bains Marie units

TILED INSERT

Model	Description
DHTP1	530 x 670 x 900mm s/s surround with ceramic tiles

Features

- GN1/1 size tiled insert suitable for use with all Victor Bains Marie units
- Standard magnolia colour - other tile colours available

CARVERY INSERTS

Model	Description
BMCV1	Carvery insert/gravy dish for GN1/1 size
BMCV2	Carvery insert full size GN1/1 size

Features

- Converts any GN1/1 size Bains Marie into carvery pad
- Stainless steel with perforations and meat spikes

THREE BAR DROP DOWN TRAY SLIDE

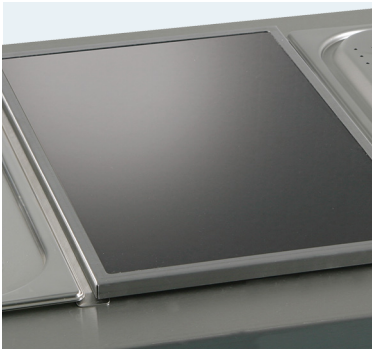
Model	Description
TS20	For 2 x GN1/1 size units
TS30	For 3 x GN1/1 size units
TS40	For 4 x GN1/1 size units

Features

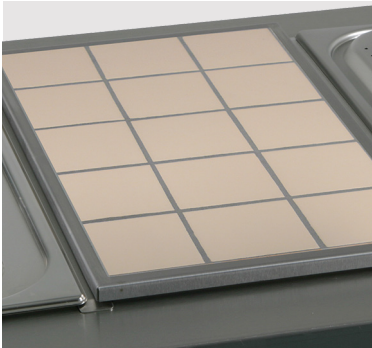
- Suitable for use with most Victor general purpose hot cupboards
- 300mm wide constructed using 25mm diameter round bar



CORN-B Corner rubber bumpers



DHCP1 Glass insert



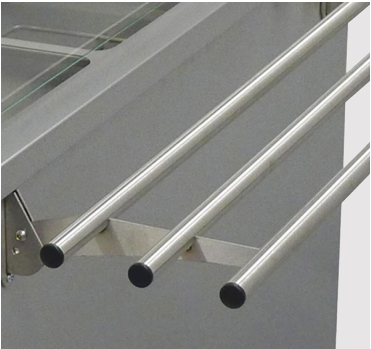
DHTP1 Tiled insert



BMCV1 Carvery and gravy insert











BMCV2 Carvery pad insert



TS30 3 bar drop down tray slide

GASTRONORM CONTAINERS

									
GN size		GN2/1	GN1/1	GN2/3	GN1/2	GN1/3	GN1/4	GN1/6	GN1/9
External (mm)		650 x 530	325 x 530	325 x 354	325 x 265	325 x 176	162 x 265	162 x 176	108 x 176
Internal (mm)		625 x 505	300 x 505	300 x 329	300 x 240	300 x 151	137 x 240	137 x 151	83 x 151
Depth (mm)	200	GN2/1-200 57.5 litres	GN1/1-200 28.0 litres	GN2/3-200 18.0 litres	GN1/2-200 12.5 litres	GN1/3-200 7.8 litres	GN1/4-200 5.5 litres	GN1/6-200 3.4 litres	-
	150	GN2/1-150 57.5 litres	GN1/1-150 21.0 litres	GN2/3-150 13.0 litres	GN1/2-150 9.5 litres	GN1/3-150 7.5 litres	GN1/4-150 4.0 litres	GN1/6-150 2.4 litres	-
	100	GN2/1-100 57.5 litres	GN1/1-100 14.0 litres	GN2/3-100 9.0 litres	GN1/2-100 6.5 litres	GN1/3-100 4.0 litres	GN1/4-100 2.8 litres	GN1/6-100 1.6 litres	GN1/9-100 1.0 litres
	65	GN2/1-65 57.5 litres	GN1/1-65 9.0 litres	GN2/3-65 5.5 litres	GN1/2-65 4.0 litres	GN1/3-65 2.5 litres	GN1/4-65 1.8 litres	GN1/6-65 1.0 litres	GN1/9-65 0.6 litres
	40	-	GN1/1-40 5.0 litres	-	GN1/2-40 2.0 litres	-	-	-	-
	20	GN2/1-20 Tray	GN1/1-20 Tray	GN2/3-20 Tray	GN1/2-20 Tray	GN1/3-20 Tray	GN1/4-20 Tray	-	-

Features

- Confirm to DIN 66075 and made from 22 gauge, 304 stainless steel
- Satin finish containers with bright annealed lids
- Precise specification allows for stacking without jamming
- Lids have bar handle and provide a fit exactly over container flange



Gastronorm containers



RW30MSG 1205 x 670 x 900mm



RW40MS 1535 x 670 x 900mm

GENERAL PURPOSE REFRIGERATION

Two sizes of refrigerated salad wells designed to complement the popular range of General Purpose Hot Cupboards. This unit enables a matching modular hot and cold servery to be formed.

Standard features

- Stainless steel construction
- 304 grade stainless steel well
- Load line indicator at 100mm to assist in the safe presentation of food
- Removable well giving easy access for cleaning and maintenance
- Microprocessor controlled with automatic defrost & condense handling system
- Four x 100mm swivel castors two braked
- Designed to comply with the operating requirements of EN ISO 23953 – 2:2005 Performance level M1 (-1°C to + 5°C) in Climate class 3 (25°C 60% RH 0.2m/s)
- Maintains core product temperature of pre-chilled food below 5°C in ambient temperatures up to 27°C – 50% RH
- Supplied with 2 metre cable and a 13A plug

REFRIGERATED SALAD WELL

Model	Dimensions (mm)	Power (kW)
RW30MS	1205 x 670 x 900	1.6
RW40MS	1535 x 670 x 900	2.4

REFRIGERATED SALAD WELL WITH ILLUMINATED GANTRY

Model	Dimensions (mm)	Power (kW)
RW30MSG	1205 x 670 x 900	1.6
RW40MSG	1535 x 670 x 900	2.4

Features

- LED Illumination
- Toughened curved glass over shelf and sneeze screen

LIGHT DUTY

A range of light duty hot cupboards / plate warmers suited for the smaller catering operation.

Floor standing, Table Top & wall mounted versions.
All units operate from a single 13A supply.

Standard features

- Adjustable thermostatic control to hot cupboard
- Levelling feet

PRINCE

Model	Dimensions (mm)	Power (kW)
PRINCE	560 x 560 x 900	1.0

Features

- Three removable shelves
- 38 plated meals, or 300 x 10" plates

PRINCESS

Model	Dimensions (mm)	Power (kW)
PRINCESS	560 x 360 x 900	1.0

Features

- Three removable shelves
- 20 plated meals, or 100 x 10" plates

REGAL

Model	Dimensions (mm)	Power (kW)
REGAL	360 x 560 x 1200	1.0

Features

- Four removable shelves
- 28 plated meals, or 150 x 10" plates

JESTER

Model	Dimensions (mm)	Power (kW)
JESTER	360 x 560 x 900	1.0

Features

- Three removable shelves
- 20 plated meals, or 110 x 10" plates

TABLETOP

Model	Dimensions (mm)	Power (kW)
TABLETOP	560 x 360 x 700	1.0

Features

- Three removable shelves
- 12 plated meals, or 80 x 10" plates

EARL

WALL MOUNTED

Model	Dimensions (mm)	Power (kW)
EARL	900 x 330 x 625	1.0

Features

- Two fixed shelves
- 18 plated meals, or 80 x 10" plates

DUKE

Model	Dimensions (mm)	Power (kW)
DUKE	580 x 580 x 900	1.0

Features

- Three adjustable height shelves
- 38 plated meals, or 300 x 10" plates
- Pre-set thermostat



REGAL 360 x 560 x 1200mm



JESTER 360 x 560 x 900mm



PRINCESS 560 x 360 x 900mm



TABLETOP 560 x 360 x 700mm



PRINCE 560 x 560 x 900mm



DUKE 580 x 580 x 900mm



EARL 900 x 330 x 625mm



PDH1 600 x 400 x 900mm



PDH2 800 x 400 x 900mm



Adjustable spring loaded mechanism allows easy adjustment for plate sizes



PDH1RU 470 x 580 x 845mm

PLATE DISPENSERS

A range of five mobile plate dispensers / warmers. Manufactured in stainless steel.

Units comprise of a spring loaded mechanism which allows easy adjustment for different plate sizes and weights.

Supplied with lids.

All units operate from a single 13A supply.

Standard features

- Capacity approx. 60 plates per tube
- Adjustable mechanism accepts plates 210 - 285mm (8¼" - 11¼")
- Fixed thermostatic control with neon display
- Four x 150mm heavy duty swivel castors, two braked
- Removable crumb tray for cleaning

HEATED PLATE DISPENSERS

Model	Dimensions (mm)	Power (kW)
PDH1	600 x 400 x 900	0.8
PDH2	800 x 400 x 900	0.8

Features

- Thermostatic control with neon indicator
- 13A curly cable with plug park
- Supplied with lid

AMBIENT PLATE DISPENSERS

Model	Dimensions (mm)
PD1	600 x 400 x 900
PD2	800 x 400 x 900

Options

- Aluminium lid - unheated models
- Push bar
- Corner bumpers
- Larger plates can be accommodated to special order

HEATED PLATE DISPENSER ROLL UNDER

A practical heated plate dispenser designed to be positioned under a counter allowing easy access to plates through the front.

Model	Dimensions (mm)	Power (kW)
PDH1RU	470 x 580 x 845	0.75

Features

- Capacity 40 x 210mm - 285mm diameter plates
- Lift up/down serving flap

AMBASSADOR SERVICE TROLLEYS

Particularly suited to the requirements of the Health care sector, Ambassador trolleys are suitable for use in Hospitals, Nursing homes, Community care centres, Elderly persons homes and other residential care facilities.

The Ambassador range of HOTKOLD Food service trolleys combines Bains Marie, Hot Cupboard and Chilled Cupboard to provide a versatile trolley designed for mobile food service.

Dimensions include handle and corner bumpers where fitted.

Standard features

- Digital display to top level inclined panel
- Sturdy push bar
- Corner bumpers
- Drop down insulated doors
- Adjustable thermostatic control to Bains marie and hot cupboard
- Four x 100mm swivel castors, two braked
- 13A plug fitted to curly cable.

STANDARD HOTKOLD UNITS

Model	Capacity	Dimensions (mm)	Power (kW)
AMB1	3 x GN1/1	1270 x 700 x 900	2.25
AMB2	2 x GN1/1	980 x 700 x 900	1.75
AMB5	1 x GN1/1 - 1 x GN1/3	1115 x 550 x 900	1.75

HOTHOT UNIT

Model	Capacity	Dimensions (mm)	Power (kW)
AMB42	2 x GN1/1	980 x 700 x 900	1.0

HEAVY DUTY HOTKOLD UNITS

Model	Capacity	Dimensions (mm)	Power (kW)
AMB30	2 x GN1/1	1125 x 680 x 1000	1.0
AMB20	3 x GN1/1	1250 x 680 x 1000	1.0

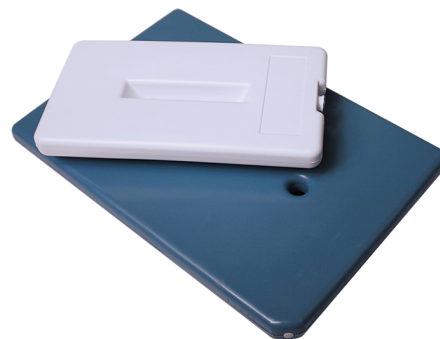
HEAVY DUTY HOTHOT UNITS

Model	Capacity	Dimensions (mm)	Power (kW)
AMB32	2 x GN1/1	1125 x 680 x 1000	1.0
AMB22	3 x GN1/1	1250 x 680 x 1000	1.0

Features

- Fold over hinged top / serving area
- Push bars to both ends
- Heavy duty 150mm swivel castors

The lower sections can be either ambient or chilled using Victor StayKold Eutectic plates (*not included in the price*). HotKold and HotKold 500 models use 4 plates. HotKold Junior models use 3 plates.



StayKold Eutectic plates
70-010 176 x 325 x 30mm



AMB1 1270 x 700 x 900mm



AMB2 980 x 700 x 900mm



AMB5 1115 x 550 x 900mm



AMB30 1125 x 680 x 1000mm



AMB22 1250 x 680 x 1000mm



PEER12 1205 x 700 x 900mm



PEER16 1605 x 700 x 900mm



PEER22 2242 x 700 x 900mm



PEER19 1905 x 700 x 900mm



PEER19T 1905 x 700 x 900mm

HEAVY DUTY HOT CUPBOARDS

A comprehensive range of plain top Hot Cupboards. The Peer range is built to the highest quality standards for maximum safety, ease of use and cleanability.

Available in 4 standard lengths, the heavy duty Peer range is aimed at the busy kitchen and are particularly suited to hotels, restaurants, conference universities, schools and holiday centres.

PLAIN TOP

Features

- Digital temperature display
- Two removable shelves and supports
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors, two braked
- 13A plug and cable

PEER FAN ASSISTED

Doors to one side

Model	Capacity	Dimensions (mm)	Power (kW)
PEER12Z	3 x GN1/1	1205 x 700 x 900	2.0
PEER16Z	4 x GN1/1	1605 x 700 x 900	2.0
PEER19Z	5 x GN1/1	1905 x 700 x 900	2.0
PEER22Z	6 x GN1/1	2242 x 700 x 900	2.0

PEER FAN ASSISTED PASS THROUGH

Doors to both sides

Model	Capacity	Dimensions (mm)	Power (kW)
PEER12DZ	3 x GN1/1	1205 x 700 x 900	2.0
PEER16DZ	4 x GN1/1	1605 x 700 x 900	2.0
PEER19DZ	5 x GN1/1	1905 x 700 x 900	2.0
PEER22DZ	6 x GN1/1	2242 x 700 x 900	2.0

Capacity

- PEER12 - 80 plated meals, 440 x 10" plates
- PEER16 - 100 plated meals, 550 x 10" plates
- PEER19 - 120 plated meals, 660 x 10" plates
- PEER22 - 140 plated meals, 770 x 10" plates

TWO TIER

Features

- Independent controls to each cupboard
- Supplied on height adjustable legs

PEER FAN ASSISTED

Doors to one side

Model	Dimensions (mm)	Power (kW)
PEER12TZ	1205 x 700 x 1700	4.0
PEER16TZ	1605 x 700 x 1700	4.0
PEER19TZ	1905 x 700 x 1700	4.0

PEER FAN ASSISTED PASS THROUGH

Doors to both sides

Model	Dimensions (mm)	Power (kW)
PEER12TDZ	1205 x 700 x 1700	4.0
PEER16TDZ	1605 x 700 x 1700	4.0
PEER19TDZ	1905 x 700 x 1700	4.0

Capacity

- PEER12 - 160 plated meals, 880 x 10" plates
- PEER16 - 200 plated meals, 1100 x 10" plates
- PEER19 - 240 plated meals, 1320 x 10" plates
- Full GN1/1 gastronorm compatible

BAINS MARIE

Features

- Digital temperature display to hot cupboard
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors, two braked
- Drop down insulated doors/shelves

SCEP PASS THROUGH
Doors to both sides

Model	Capacity	Dimensions (mm)	Power (kW)
SCEP12D	3 x GN1/1	1205 x 700 x 900	2.5
SCEP16D	4 x GN1/1	1605 x 700 x 900	3.8
SCEP19D	5 x GN1/1	1905 x 700 x 900	4.4
SCEP22D	6 x GN1/1	2242 x 700 x 900	5.0

Capacity

- SCEP12D - 46 plated meals, 272 x 10" plates
- SCEP16D - 60 plated meals, 340 x 10" plates
- SCEP19D - 72 plated meals, 408 x 10" plates
- SCEP22D - 84 plated meals, 472 x 10" plates

KITCHEN SERVERY GANTRIES

When combined with Peer or Sceptre Hot Cupboards the over shelves form a highly practical kitchen servery or pass. The flexibility of options available allow a kitchen specifiers exact requirements to be met.

Features

- Shelf fixed securely to cupboard top
- Integrally wired to MCB within hot cupboard
- Quartz heat lamps with protective guards as standard

OVER SHELVES

Model	Tiers	Dimensions (mm)	Power (kW)
KSST	1	305mm wide	3.0
KSTT	2	305mm wide	3.0
KS3T	3	305mm wide	3.0



SCEP12 1205 x 700 x 900mm



SCEP16 1605 x 700 x 900mm



SCEP19 1905 x 700 x 900mm



KSST 340mm high



KSTT 630mm high



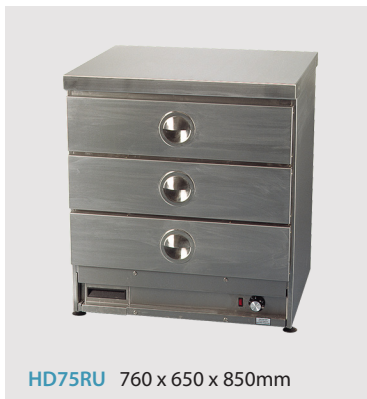
KS3T 920mm high



HD40TT2 405 x 680 x 440mm



HD75VM 760 x 700 x 900mm



HD75RU 760 x 650 x 850mm



HD60RU 610mm x 780 x 850mm



HD61U 600 x 650 x 790mm

HEATED DRAWER UNITS

Victor Sovereign heated drawer units enable hot food to be prepared in advance of the anticipated servicing time and stored in gastronorm containers in each drawer. The blown air heating module circulates hot air around the containers ensuring food is kept in optimum condition.

All units operate from a single 13A supply.

Standard features

- Fan assisted heating module
- Thermostatic control

TWO DRAWER TABLE TOP

Model	GN1/1 Capacity	Dimensions (mm)	Power (kW)
HD40TT2	1 x 65mm deep	405 x 680 x 440	0.5

THREE DRAWER MOBILE

Model	GN1/1 Capacity	Dimensions (mm)	Power (kW)
HD75VM	2 x 150mm deep 4 x 100mm deep	760 x 700 x 900	1.5

Features

- Four x 100mm swivel castors, two braked

TWO DRAWER SLIDE UNDER

Model	GN1/1 Capacity	Dimensions (mm)	Power (kW)
HD75RU2	4 x 65mm deep	760 x 650 x 655	1.5

Features

- Two levelling feet, two rollers for positioning

THREE DRAWER SLIDE UNDER

Model	GN1/1 Capacity	Dimensions (mm)	Power (kW)
HD75RU	6 x 65mm deep	760 x 650 x 850	1.5
HD60RU	6 x 65mm deep	610 x 780 x 850	1.5

Features

- Two levelling feet, two rollers for positioning

FOUR DRAWER SLIDE UNDER

Model	GN1/1 Capacity	Dimensions (mm)	Power (kW)
HD61	4 x 65mm deep	600 x 650 x 790	1.0

Features

- Two levelling feet, two rollers for positioning

Capacity

- HD40TT2 - Accepts 1 x GN1/1 container per drawer
- HD75VM - Accepts 2 x GN1/1 container per drawer
- HD75RU2 - Accepts 2 x GN1/1 container per drawer
- HD75RU - Accepts 2 x GN1/1 container per drawer
- HD60RU - Accepts 2 x GN1/1 container per drawer
- HD61 - Accepts 1 x GN1/1 container per drawer

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*All Victor products are
manufactured in the UK and
carry a two years warranty*

