

General Purpose - Bains Marie



4 x GN1/1 with gantry - BM40MSG

BM40MSG

A highly flexible 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.

Specifications

Dimensions: External: 1600 x 670 x 900mm Internal: 1460 x 545 x 390mm
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.
Bains Marie capacity: Dry Heat 4 x GN1/1 x 150mm deep Hot cupboard capacity: 60 plated meals
420 10" plates

Electrical Connection

Capacity

Features

Standard Features:

- Four x 100mm swivel castors two braked.
- Top level recessed independent adjustable thermostat controls to Bains 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 coolwall exterior for safe & efficient operation.

Quartz heated gantry - 520mm high.

- Four x 160W operator changeable quartz heat lamps.
- Toughened curved glass overshell and sneeze screen.
- 38mm dia. Stainless steel gantry arms.

Extras:

- Carvery, glass or tiled GN1/1 inserts .
- Height adjustable legs in place of castors.
- Corner Bumpers
- Additional push bar
- Additional shelves
- Tray slides