

MODULAR COUNTERS

JAMAICAN HEATED BAINS MARIE

MODEL NO: JBM

GN1/1 gastronorm compatible heated glass top, mobile hot cupboard unit. Ideal for general purpose usage in all catering establishments, schools & colleges, residential care homes, pubs, hotels and cafes.



DIMENSIONS

JBM20: 880mm x 670mm x 900mm
JBM30: 1205mm x 670mm x 900mm
JBM40: 1535mm x 670mm x 900mm
JBM50: 1860mm x 670mm x 900mm

ELECTRICAL CONNECTIONS

220V/240V; 1 phase 50Hz
JBM20: 1.9kW loading
JBM30: 2.85kW loading
JBM40: 2.4kW loading
JBM50: 3.0kW loading
Cable: 2 metres with 13 amp plug fitted

CAPACITY

BAINS MARIE

JBM20: Dry heat 2 x GN1/1 x 150mm deep
JBM30: Dry heat 3 x GN1/1 x 150mm deep
JBM40: Dry heat 4 x GN1/1 x 150mm deep
JBM50: Dry heat 5 x GN1/1 x 150mm deep
(Containers not included)

HOT CUPBOARD

Based on 900mm units
880 Model: 18 plated meals or 129 10" plates
1205 Model: 36 plated meals or 258 10" plates
1535 Model: 60 plated meals or 430 10" plates
1860 model: 72 plated meals or 516 10" plates

CONSTRUCTION

Top: Stainless steel
Exterior: Colour plastic coated steel or stainless steel
Interior: Galvanised steel

PRODUCT FEATURES

- Top level recessed independent adjustable controls
- Fully GN1/1 gastronorm compatible hot cupboard
- Digital temperature display to hot cupboard
- Double skin construction providing coolwall exterior for safe & efficient operation
- Two removable shelves & supports.
- Removable element cover to maximise access for cleaning
- Top hung sliding door with zero dirt traps to front edge
- Quick change elements
- 40 mm square turn down to stainless steel top for robust appearance
- Four x 100mm swivel castors, two braked

EXTRAS

- Gantries
- Tray slides
- Kick-plinths
- Gastronorm containers
- Tiled, glass or carvery inserts
- Push bars
- Corner bumpers
- Drop down end shelf
- Choice of colour finish
- Stainless steel interior
- Height adjustable feet instead of castors



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