

Deli Toppers



Heated - bains marie MHBM

MHBM

Designed for the lively food to go and coffee shop sectors Victor's heated refrigerated and ambient Deli Toppers have all the aesthetic appeal and functionality needed to hold and display food in optimum condition

screen - enclosed to front models Model No: MHBM2 - 2 x GN1/1 size Model No: MHBM3 - 3 x GN1/1 size Model No: MHBM4 - 4 x GN1/1 size

glass sneeze screen - open to front models Model No: MHBM2W - 2 x GN1/1 size Model No: MHBM3W - 3 x GN1/1 size Model No: MHBM4W - 4 x GN1/1 size

Full height

Curved

Specifications

Dimensions: Model ----- Top size ----- loading MHBM2 ---- 850 x 660 x 620mm high --
- 1.1kW MHBM3 --- 1177 x 660 x 620mm high --- 1.9kW MHBM4 --- 1504 x 660 x 620mm high --- 2.7kW

Electrical Connection 220V/240V 1 phase 50 Hz. Cable: 2 metres with 13 amp plug fitted.

Top: Stainless Steel, Exterior: Stainless Steel, Toughened glass.

Heat GN1/1 x 100mm deep.

Capacity: Bains Marie Dry **Construction**

Features

Standard Features:

- Designed to maintain the temperature of hot food by providing heat from below supplementing heat from above via quartz halogen heat lamps.
- Dry heat GN1/1 compatible well can be used with containers or inserts.
- Bright polished gantry arms and light box housing.
- Operator changeable quartz heat lamps.
- Simple on/off control to both top and base heat.

Enclosed front models

- Full height toughened curved glass screen
- Hinged to front for easy cleaning
- Removable glass side cheeks

Open front models

- Toughened curved glass sneeze screen
- Removable glass side cheeks

<http://www.victoronline.co.uk/catering-equipment/hot-cupboards/hotcupboard-general-purpose-options/>

- Gastronorm containers
- carvery glass or tiled inserts
- Inclined collar.

Downloads



- [Operating Manual](#)