

General Purpose - Bains Marie



4 x GN1/1 - BM40MS

BM40MS

GN1/1 gastronorm compatible heated unit. 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 2.4kW loading 10Amps 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.

Extras:

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

Victor Manufacturing Limited

Lonsdale Works, Gibson Street, Bradford, BD3 9TF, West Yorkshire, England
Tel: +44 (0)1274 722125 Email: email@victormanufacturing.co.uk
Copyright © 2014 Victor Manufacturing Limited