

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.

despatch *Available from stock for next day*
Containers not included

Specifications

Dimensions: External: 1600 x 670 x 900mm Internal: 1390 x 545 x 450mm
phase 50Hz, 3.0kW loading, 12.5Amps approx Cable: 2 metres with 13 amp plug fitted
Stainless Steel, Exterior: Stainless Steel, Interior: Stainless Steel.
capacity: Dry Heat 4 x GN1/1 x 150mm deep (Containers not included) Hot cupboard capacity: 60 plated meals 420 10" plates

Electrical Connection

220V/240V, 1

Capacity

Construction
Bains Marie

Top:

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 overshef and sneeze screen.
- 38mm dia. Stainless steel gantry arms.

Extras:

- [Gastronorm Containers](#)
- [Tiled, glass or carvery inserts](#)
- Additional shelves
- [Tray slides](#)
- [Additional Push Bar](#)
- [Corner Bumpers](#)
- Height adjustable legs in place of castors

Downloads



[Operating Manual](#)