

## General Purpose - Bains Marie



## 3 x GN1/1 with gantry - BM30MSG

### BM30MSG

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.

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

## Specifications

**Dimensions:** External: 1270 x 670 x 900mm - includes 65mm for push bar Internal: 1060 x 545 x 450mm  
**Electrical Connection** 220V/240V, 1 phase 50Hz, 3kW loading, 12.5Amps approx Cable: 2 metres with 13 amp plug fitted  
**Construction** Top: Stainless Steel, Exterior: Stainless Steel, Interior: Stainless Steel.  
**Capacity** Bains Marie capacity: Dry Heat 3 x GN1/1 x 150mm deep (Containers not included)  
Hot cupboard capacity: 48 plated meals 344 10" plates

## 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.

- Three x 300W 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



[A Operating Manual](#)