

Heavy Duty - Bains Marie



3 x GN1/1 - SCEP12

SCEP12

Sceptre heavy duty Bains Marie hot cupboards are built to the highest quality standards for maximum safety ease of use and clean-ability. Particularly suited to hotels, restaurants conference centres, universities, schools and holiday centres.

Containers not included Model No: SCEP12

Only Available from stock for next day despatch

Model No: SCEP12D - Pass through doors both sides Model No: SCEP12AMB - Open ambient cupboard below

Specifications

Dimensions: External: 1205 x 700 x 900mm Internal: 1035 x 545 x 320mm
phase 50 Hz, 2.5kW loading, 10.4 Amps Cable: 2 metres with 13 amp plug fitted
Stainless Steel, Exterior: Stainless Steel, Interior: Galvanised steel
or Dry Heat 3 x GN1/1 - 150mm deep Hot cupboard: 46 plated meals, 272 10" plates

Electrical Connection 220V/240V, 1
Construction Top:
Capacity Bains Marie: Wet

Features

Standard Features:

- Hot Cupboard Features
- Side mounted fan assisted heating module.
- Digital temperature display.
- One removable shelf & support.
- Full GN1/1 gastronorm compatible.
- Top hung sliding doors with zero dirt traps to front edge.
- Four x 100mm swivel castors two braked.
- Radius corners to interior
- Double skin construction providing coolwall exterior for safe & efficient operation.
- Rolled edge to top on operator's side.

Bains Marie Features

- One piece 304 stainless steel well can be used wet or dry.
- Raised lip to top with fixed notched positions for bridging bars.
- Removable element tray for easy servicing.
- Sloping well to drain off point with tap and 3/4" BSP connection.

Extras:

- [Gastronorm containers.](#)
- Gentries.
- Stainless steel inner.
- Lockable doors Height adjustable feet instead of castors.
- Additional shelves.
- Rolled upstands.
- Tray rails.
- Swivel arm drain & swivel arm feed valve.

Downloads



- [Operating Manual](#)