

Heavy Duty - Bains Marie



5 x GN1/1 - SCEP19

SCEP19

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

Containers not included Model No: SCEP19 - **Only Available from stock for next day despatch** Model No: SCEP19D - Pass through doors both sides Model No: SCEP19AMB - Open ambient cupboard below

Specifications

Dimensions: External: 1905 x 700 x 900mm Internal: 1735 x 545 x 320mm
phase, 50 Hz 4.4KW, loading 18.3 Amps Cable: None
Stainless Steel, Interior: Galvanised steel
150mm deep Hot cupboard: 72 plated meals, 408 10" plates

Electrical Connection 220V/240V 1
Construction Top: Stainless Steel, Exterior:
Capacity Bains Marie: Wet or Dry Heat 5 x GN1/1 -

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](#)