

Heavy Duty - Bains Marie



6 x GN1/1 - SCEP22

SCEP22

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: SCEP22D -

Pass through doors both sides Model No: SCEP22AMB - Open ambient cupboard below

Specifications

Dimensions: External: 2242 x 700 x 900mm Internal: 2070 x 545 x 320mm

1 phase 50 Hz, 5.0kW loading, 20.8 Amps Cable: None

Stainless Steel, Interior: Galvanised steel

150mm deep Hot cupboard: 84 plated meals, 472 10" plates

Capacity

Construction

Bains Marie: Wet or Dry Heat 6 x GN1/1 -

Electrical Connection

Top: Stainless Steel, Exterior:

220V/240V,

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](#)