## **HOT CUPBOARDS**

# **BAINS MARIE WET WELL**

**MODEL NO: BM32MS** 

GN1/1 gastronorm compatible heated unit ideal for general purpose usage in all catering establishments, residential care homes, pubs, hotels, cafes, schools & colleges.



#### **DIMENSIONS**

External: 1285mm x 670mm x 900mm Internal: 1060mm x 545mm x 450mm

## **ELECTRICAL CONNECTIONS**

220V/240V; 1 phase 50Hz, 3.0kW 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

Wet or Dry Heat 3 x GN1/1 x 150mm deep (Containers not included)

## HOT CUPBOARD

48 plated meals, 344 10" plates

#### **PRODUCT 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
- Drain off point
- Double skin construction providing coolwall exterior for safe & efficient operation

#### **EXTRAS**

- Gastronorm containers
- Tiled, glass or carvery inserts
- Additional shelves
- · Tray slides
- · Additional push bar
- Corner bumpers
- Height adjustable legs in place of castors





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