

SYNERGY DROP INS

WET OR DRY HEAT BAINS MARIE

MODEL NO: DHBW

The Synergy range of Heated dry heat bains marie displays designed to be dropped into a counter surface to form a food servery. Six sizes in the range which accept 150mm deep, GN1/1 size containers, allowing hot cupboards to be fitted under if required. Each display is self-contained and easily installed.



DIMENSIONS

DHBW2: 850mm x 660mm x 540mm
DHBW3: 1177mm x 660mm x 540mm
DHBW4: 1504mm x 660mm x 540mm
DHBW5: 1831mm x 660mm x 540mm

ELECTRICAL CONNECTIONS

220V/240V; 1 phase 50Hz
DHBW2: 1.5kW loading
DHBW3: 2.4kW loading
DHBW4: 3.0kW loading
DHBW5: 3.9kW loading
Cable: Units under 3.1kW fitted with 2 metres of cable and 13 amp plug.
Units over 3.1kW fitted with 2 metres of cable and 32 amp commando socket

CONSTRUCTION

Top: Stainless steel
Exterior: Stainless steel
Interior: Stainless steel

CAPACITY

DHBW2: 2 x GN1/1
DHBW3: 3 x GN1/1
DHBW4: 4 x GN1/1
DHBW5: 5 x GN1/1

PRODUCT FEATURES

- Maintain the temperature of hot food using an energy regulator controlled wet or dry heat Bains marie well supplementing dimmer controlled quartz halogen heat lamps from above
- Controls mounted in bright polished stainless steel light box
- Operator changeable quartz halogen heat lamps
- Stainless Steel surround to GN1/1 Bains marie well
- Accepts GN containers up to 150mm deep
- Sloping well with 3/4" BSP drain tap to one end
- Designed for either assisted or self service

OPTIONS

- Front facing controls
- 2, 3 and 4 pan size units can be fitted with a full height curved glass screen & side cheeks
- Gastronom containers
- Carvery insert
- Ceramic insert
- Tiled insert



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