

www.victoronline.co.uk



HOT CUPBOARD

FOOD HOLDING UNITS



CONTENTS

- 03 GENERAL PURPOSE
- 06 LIGHT DUTY
- 07 PLATE DISPENSERS
- 08 AMBASSADOR TOLLEYS
- 10 HEAVY DUTY
- 13 KITCHEN SERVERY GANTRIES
- 14 HEATED DRAWERS

HOT CUPBOARD

FOOD HOLDING UNITS

Gastronorm compatible heated units ideal for general purpose usage in all catering establishments, residential care homes, pubs, hotels, cafés, schools and colleges.



HC20MS HEATED PLAIN TOP

GENERAL PURPOSE HOT CUPBOARDS

The range of General Purpose hot cupboards are available in five different sizes and mobile as standard. These products are manufactured in stainless steel, and are suitable for use in all commercial catering operations.

All units operate from a single 13 amp supply.

HEATED PLAIN TOP

MODEL	DIMENSIONS (mm)	POWER (kW)
HC20MS	945 x 670 x 900	1.0
HC30MS	1270 x 670 x 900	1.5
HC40MS	1600 x 670 x 900	1.2
HC31MS	1205 x 670 x 900	1.5
HC21MS	825 x 500 x 850	1.0

STANDARD FEATURES

- Fully GN1/1 gastronorm compatible
- Digital temperature display
- Top hung sliding doors with zero dirt traps to front edge



BM20MSG HEATED PLAIN TOP WITH GANTRY



HC21MS SLIMLINER HEATED PLAIN TOP

HEATED PLAIN TOP WITH GANTRY

MODEL	DIMENSIONS (mm)	POWER (kW)
HC20MSG	945 x 670 x 900	1.2
HC30MSG	1270 x 670 x 900	1.5
HC40MSG	1600 x 670 x 900	1.0

STANDARD FEATURES

- Two x 300W quartz heat lamps
- 38mm diameter stainless steel gantry arms
- Toughened curved glass overshelf and sneeze screen

BAINS MARIE

MODEL	DIMENSIONS (mm)	POWER (kW)
BM20MS	945 x 670 x 900	1.9
BM30MS	1270 x 670 x 900	2.85
BM40MS	1600 x 670 x 900	2.4
BM22MS	980 x 670 x 900	2.0
BM32MS	1285 x 670 x 900	3.0
BM21MS	825 x 500 x 850	1.5

STANDARD FEATURES

- Fully GN1/1 gastronorm compatible
- Digital temperature display
- Top hung sliding doors with zero dirt traps to front edge

BAINS MARIE WITH GANTRY

MODEL	DIMENSIONS (mm)	POWER (kW)
BM20MSG	945 x 670 x 900	2.5
BM30MSG	1270 x 670 x 900	3.0
BM40MSG	1600 x 670 x 900	3.0

STANDARD FEATURES

- Two x 300W quartz heat lamps
- 38mm diameter stainless steel gantry arms
- Toughened curved glass overshelf and sneeze screen

GENERAL PURPOSE REFRIGERATION

Victor's refrigerated salad wells are designed to complement the popular range of General Purpose Hot Cupboards. This salad counter enables a matching modular hot and cold servery to be formed. With different sizing and gantry options, the choice is truly yours. Our refrigerated salad counters are the obvious pick when it comes to the holding and display of your wonderful chilled foods.

This range is gastronorm compatible and is fully mobile for quick and easy use and servicing.

All units operate from a single 13 amp supply.

REFRIGERATED SALAD WELL

MODEL	DIMENSIONS (mm)	POWER (kW)
RW30MS	1200 x 670 x 900	1.6
RW40MS	1535 x 670 x 900	2.1

STANDARD FEATURES

- 4 x GN1/1 gastronorm compatible up to 100mm deep
- R452a - zero ODP and low GWP refrigerant
- Microprocessor controlled with automatic defrost and condense handling system

REFRIGERATED SALAD WELL WITH GANTRY

MODEL	DIMENSIONS (mm)	POWER (kW)
RW30MSG	1205 x 670 x 900	1.6
RW40MSG	1535 x 670 x 900	2.1

STANDARD FEATURES

- Two x 300W quartz heat lamps
- 38mm diameter stainless steel gantry arms
- Toughened curved glass overshelf and sneeze screen



RW30MS REFRIGERATED SALAD WELL



RW30MSG REFRIGERATED SALAD WELL WITH GANTRY



GASTRONORM CONTAINERS



BMCV1 CARVERY INSERT



DHCP1 GLASS INSERT



TS20 THREE BAR DROP DOWN TRAYSLIDE

OPTIONS

GASTRONORM CONTAINERS

MODEL	DESCRIPTION
GN2/1	200, 150, 100, 65, 40 & 20mm deep
GN1/1	200, 150, 100, 65, 40 & 20mm deep plus lid
GN2/3	200, 150, 100, 65, 40 & 20mm deep plus lid
GN1/2	200, 150, 100, 65, 40 & 20mm deep plus lid
GN1/3	200, 150, 100, 65, 40 & 20mm deep plus lid
GN1/4	150, 100, 65 & 20mm deep plus lid
GN1/6	150, 100 & 65mm deep plus lid
GN1/9	100 & 65mm deep plus lid

STANDARD FEATURES

- Conform to DIN 66075 and made from 22 gauge, 304 stainless steel
- Satin finish containers with bright annealed lids
- Precise specification allows for stacking without jamming
- Lids have bar handle and provide a fit exactly over container flange

CARVERY & GRAVY INSERT

MODEL	DESCRIPTION
BMCV1	1 x GN1/1 - 65mm deep container
BMCV1	1 x GN1/6 - 65mm deep container and lid for gravy

STANDARD FEATURES

- Converts any GN1/1 size Bains Marie into carvery pad
- Stainless steel with perforations and meat spikes

CARVERY INSERT

MODEL	DESCRIPTION
BMCV2	1 x GN1/1 - 65mm deep container

STANDARD FEATURES

- Converts any GN1/1 size Bains Marie into carvery pad
- Stainless steel surround, ceramic tiles

CORNER BUMPERS

MODEL	DESCRIPTION
CORN-B	Black rubber bumper fitted to top corners of hot cupboards

STANDARD FEATURES

- Suitable for most Victor general purpose hot cupboards

GLASS INSERT

MODEL	DESCRIPTION
DHCP1	30 x 325 x 10mm s/s surround with toughened black glass

STANDARD FEATURES

- GN1/1 size tiled insert suitable for use with all Victor Bains Marie units

TILED INSERT

MODEL	DESCRIPTION
DHTP1	530 x 670 x 900mm s/s surround with ceramic tiles

STANDARD FEATURES

- GN1/1 size tiled insert suitable for use with all Victor Bains Marie units
- Standard magnolia colour - other tile colours available

THREE BAR DROP DOWN TRAYSLIDE

MODEL	DESCRIPTION
TS20	For 2 x GN1/1 size units
TS30	For 3 x GN1/1 size units
TS40	For 4 x GN1/1 size units

STANDARD FEATURES

- Suitable for use with most Victor general purpose hot cupboards
- 300mm wide constructed using 25mm diameter round bar

LIGHT DUTY

A range of light duty hot cupboards / plate warmers suited for the smaller catering operation. Table top, floor standing & wall mounted versions.

All units operate from a single 13 amp supply.

PRINCE

MODEL	DIMENSIONS (mm)	POWER (kW)
PRINCE	560 x 560 x 900	1.0

STANDARD FEATURES

- Adjustable thermostatic control to hot cupboard
- Three removable shelves
- Leveling feet
- 38 plated meals, 300 10" plates

PRINCESS

MODEL	DIMENSIONS (mm)	POWER (kW)
PRINCESS	560 x 360 x 900	1.0

STANDARD FEATURES

- Compact hot cupboard/plate warmer
- Adjustable thermostatic control to hot cupboard
- 20 plated meals, 100 10" plates

REGAL

MODEL	DIMENSIONS (mm)	POWER (kW)
REGAL	360 x 560 x 1200	1.0

STANDARD FEATURES

- Compact hot cupboard/plate warmer
- Adjustable thermostatic control to hot cupboard
- 28 plated meals, 150 10" plates

JESTER

MODEL	DIMENSIONS (mm)	POWER (kW)
JESTER	360 x 560 x 1200	1.0

STANDARD FEATURES

- Compact hot cupboard/plate warmer
- Adjustable thermostatic control to hot cupboard
- 20 plated meals, 110 10" plates

TABLETOP

MODEL	DIMENSIONS (mm)	POWER (kW)
TABLETOP	560 x 360 x 700	1.0

STANDARD FEATURES

- Compact hot cupboard/plate warmer
- Adjustable thermostatic control to hot cupboard
- 12 plated meals, 80 10" plates

EARL

MODEL	DIMENSIONS (mm)	POWER (kW)
EARL	900 x 330 x 625	1.0

STANDARD FEATURES

- Compact hot cupboard/plate warmer
- Adjustable thermostatic control to hot cupboard
- 18 plated meals, 80 10" plates



PRINCE COMPACT HOT CUPBOARD



TABLETOP COMPACT HOT CUPBOARD



PDH2 DOUBLE PLATE DISPENSER



PDH1RU ROLL UNDER PLATE DISPENSER

PLATE DISPENSERS

A range of four mobile plate dispensers / warmers. Manufactured in stainless steel.

Units comprise of a spring loaded mechanism which allows easy adjustment for different plate sizes and weights.

Supplied with lids.

All units operate from a single 13 amp supply.

HEATED SINGLE PLATE DISPENSER

MODEL	DIMENSIONS (mm)	POWER (kW)
PDH1	600 x 400 x 900	0.8

STANDARD FEATURES

- 60 x 210mm/285mm diameter plates per stack
- Fixed thermostatic control with neon display
- Adjustable plate guides
- Four x 150mm heavy duty swivel castors, two braked

HEATED DOUBLE PLATE DISPENSER

MODEL	DIMENSIONS (mm)	POWER (kW)
PDH2	800 x 400 x 900	0.8

STANDARD FEATURES

- 120 x 210mm/285mm diameter plates per stack
- Fixed thermostatic control with neon display
- Adjustable plate guides
- Four x 150mm heavy duty swivel castors, two braked

AMBIENT SINGLE PLATE DISPENSER

MODEL	DIMENSIONS (mm)
PD1	600 x 400 x 900

STANDARD FEATURES

- 60 x 210mm/285mm diameter plates per stack
- Fixed thermostatic control with neon display
- Adjustable plate guides
- Four x 150mm heavy duty swivel castors, two braked

AMBIENT DOUBLE PLATE DISPENSER

MODEL	DIMENSIONS (mm)
PD2	800 x 400 x 900

STANDARD FEATURES

- 120 x 210mm/285mm diameter plates per stack
- Fixed thermostatic control with neon display
- Adjustable plate guides
- Four x 150mm heavy duty swivel castors, two braked

HEATED PLATE DISPENSER ROLL UNDER

A practical heated plate dispenser designed to be positioned under a counter allowing easy access to plates through the front.

MODEL	DIMENSIONS (mm)	POWER (kW)
PDH1RU	470 x 580 x 845	0.75

STANDARD FEATURES

- 40 x 210mm/285mm diameter plates per stack
- Fixed thermostatic control with neon display
- Adjustable plate guides
- Lift up/down serving flap
- Four x 150mm heavy duty swivel castors, two braked

AMBASSADOR TROLLEYS

Ambassador food service trolleys are particularly suited to the requirements of the Health care sector, Ambassador trolleys are suitable for use in Hospitals, Nursing homes, Community care centres, Elderly persons homes and other residential care facilities.

Ambassador Trolleys are also ideal for use in executive suites and conference centres.

The Ambassador range of HOTKOLD Food service trolleys combines Bains Marie, Hot Cupboard and Chilled Cupboard to provide a versatile trolley designed for mobile food service.

All units operate from a single 13 amp supply.

HOTKOLD FOOD SERVICE TROLLEY

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
AMB1	3 x 150mm deep	1270 x 700 x 900	2.25

STANDARD FEATURES

- 40 plated meals, 320 10" plates
- Adjustable thermostatic control to bains marie and hot cupboard
- Drop down insulated doors/shelves
- Four x 100mm swivel castors, two braked

HOTKOLD JUNIOR FOOD SERVICE TROLLEY

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
AMB2	2 x 150mm deep	980 x 700 x 900	1.75

STANDARD FEATURES

- 30 plated meals, 200 10" plates
- Adjustable thermostatic control to bains marie and hot cupboard
- Drop down insulated doors/shelves
- Four x 100mm swivel castors, two braked



AMB2 HOTKOLD JUNIOR FOOD SERVICE TROLLEY



AMB1 HOTKOLD FOOD SERVICE TROLLEY



HEAVY DUTY MODELS FITTED WITH TOWING BRACKET ASSEMBLY



AMB5 HOHHOT 500 FOOD SERVICE TROLLEY

HOTHOT 500 FOOD SERVICE TROLLEY

MODEL	GN1/1 CAPACITY	GN1/3 CAPACITY	DIMENSIONS (mm)	POWER (kW)
AMB5	1 x 150mm deep	3 x 150mm deep	1125 x 550x 900	1.75

STANDARD FEATURES

- 21 plated meals, 180 10" plates
- Adjustable thermostatic control to bains marie and hot cupboard
- Four x 100mm swivel castors, two braked

HOTHOT JUNIOR HEAVY DUTY FOOD SERVICE TROLLEY

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
AMB30	2 x 150mm deep	1125 x 680 x 1000	2.5

STANDARD FEATURES

- 30 plated meals, 200 10" plates
- Adjustable thermostatic control to bains marie and hot cupboard
- Four x 100mm swivel castors, two braked



AMB30 HOHHOT JUNIOR FOOD SERVICE TROLLEY



AMB22 HOTKOLD FOOD SERVICE TROLLEY

HOTKOLD JUNIOR HEAVY DUTY FOOD SERVICE TROLLEY

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
AMB32	2 x 150mm deep	1125 x 680 x 1000	2.25

STANDARD FEATURES

- 30 plated meals, 200 10" plates
- Adjustable thermostatic control to bains marie and hot cupboard
- Four x 100mm swivel castors, two braked

HOTHOT HEAVY DUTY FOOD SERVICE TROLLEY

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
AMB20	3 x 150mm deep	1250 x 680 x 1000	3.0

STANDARD FEATURES

- 36 plated meals, 280 10" plates
- Adjustable thermostatic control to bains marie and hot cupboard
- Four x 100mm swivel castors, two braked

HOTKOLD HEAVY DUTY FOOD SERVICE TROLLEY

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
AMB22	3 x 150mm deep	1250 x 680 x 1000	2.25

STANDARD FEATURES

- Dry heat 3 x GN1/1 x 150mm deep
- 36 plated meals, 240 10" plates
- Adjustable thermostatic control to bains marie and hot cupboard
- Four x 100mm swivel castors, two braked

HEAVY DUTY HOT CUPBOARDS

A comprehensive range of Plain Top Hot Cupboards. The Peer range is built to the highest quality standards for maximum safety, ease of use and cleanability.

Available in 4 standard lengths, standard units are available from stock with pass through units (doors both sides) and two tier units built to order. The heavy duty Peer range is aimed at the busy kitchen and are particularly suited to hotels, restaurants, conference universities, schools and holiday centres.

All units operate from a single 13 amp supply.

PLAIN TOP PEER12

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
PEER12	3	1205 x 700 x 900	2.0

STANDARD FEATURES

- 80 plated meals, 440 10" plates
- Digital temperature display
- Two removable shelves and supports
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors, two braked

PLAIN TOP PEER16

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
PEER16	4	1605 x 700 x 900	2.0

STANDARD FEATURES

- 100 plated meals, 550 10" plates
- Digital temperature display
- Two removable shelves and supports
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors, two braked

PLAIN TOP PEER19

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
PEER19	5	1905 x 700 x 900	2.0

STANDARD FEATURES

- 120 plated meals, 660 10" plates
- Digital temperature display
- Two removable shelves and supports
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors, two braked



PEER 19 PLAIN TOP



PEER12 PLAIN TOP



PEER16 PLAIN TOP



PEER 22 PLAIN TOP

PLAIN TOP PEER22

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
PEER22	6	2240 x 700 x 900	2.0

STANDARD FEATURES

- 140 plated meals, 770 10" plates
- Digital temperature display
- Two removable shelves and supports
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors, two braked



PEER19 TWO TIER

TWO TIER PEER12/16/19

MODEL	DIMENSIONS (mm)	POWER (kW)
PEER12T	1205 x 700 x 900	4.0
PEER16T	1605 x 700 x 900	4.0
PEER19T	1905 x 700 x 900	4.0

STANDARD FEATURES

- PEER 12 - 160 plated meals, 880 10" plates
- PEER 16 - 200 plated meals, 1100 10" plates
- PEER 19 - 240 plated meals, 1320 10" plates
- Digital temperature display
- Full GN1/1 gastronorm compatible
- Two removable shelves and supports
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors, two braked

ROLL UNDER HOT CUPBOARD ROLLHOT10/12/15/18

Low height hot cupboards, designed to fit underneath counters below either Synergy hotplates or 65mm deep bains marie units.

MODEL	DIMENSIONS (mm)	POWER (kW)
ROLLHOT 10	1000 x 700 x 900	1.0
ROLLHOT 12	1175 x 700 x 900	1.0
ROLLHOT 15	1525 x 700 x 900	2.0
ROLLHOT 18	1825 x 700 x 900	2.0

STANDARD FEATURES

- Full GN1/1 gastronorm compatible
- Digital temperature display
- Two removable shelves and supports
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors, two braked



ROLLHOT12 ROLL UNDER HOT CUPBOARD

HEAVY DUTY HOT CUPBOARDS

A comprehensive range of Bains Marie Hot Cupboards. The Sceptre range is built to the highest quality standards for maximum safety, ease of use and cleanability.

Available in 4 standard lengths, standard units are available from stock with pass through units (doors both sides) and open ambient units built to order. The heavy duty Sceptre range is aimed at the busy kitchen and are particularly suited to hotels, restaurants, conference universities, schools and holiday centres.

All units operate from a single 13 amp supply.

BAINS MARIE SCEP12

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
SCEP12	3 x 150mm deep	1205 x 700 x 900	2.5

STANDARD FEATURES

- 46 plated meals, 272 10" plates
- Digital temperature display
- Top hung sliding doors with zero dirt traps to front edge
- SCEP 12D - Pass through doors both sides
- SCEP12AMB - Open ambient cupboard below
- Drop down insulated doors/shelves
- Four x 100mm swivel castors, two braked

BAINS MARIE SCEP16

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
SCEP16	4 x 150mm deep	1605 x 700 x 900	3.8

STANDARD FEATURES

- 60 plated meals, 340 10" plates
- Digital temperature display
- Top hung sliding doors with zero dirt traps to front edge
- SCEP 16D - Pass through doors both sides
- SCEP16AMB - Open ambient cupboard below
- Drop down insulated doors/shelves
- Four x 100mm swivel castors, two braked

BAINS MARIE SCEP19

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
SCEP19	5 x 150mm deep	1905 x 700 x 900	4.4

STANDARD FEATURES

- 472 plated meals, 408 10" plates
- Digital temperature display
- Top hung sliding doors with zero dirt traps to front edge
- SCEP 19D - Pass through doors both sides
- SCEP19AMB - Open ambient cupboard below
- Drop down insulated doors/shelves
- Four x 100mm swivel castors, two braked



SCEP12 BAINS MARIE



SCEP16 BAINS MARIE



KS3T THREE TIER OVERSHELF KITCHEN SERVERY

BAINS MARIE SCEP22

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
SCEP22	6	2242 x 700 x 900	5.0

STANDARD FEATURES

- 84 plated meals, 472 10" plates
- Digital temperature display
- Top hung sliding doors with zero dirt traps to front edge
- SCEP 22D - Pass through doors both sides
- SCEP22AMB - Open ambient cupboard below
- Drop down insulated doors/shelves
- Four x 100mm swivel castors, two braked



KS2T TWO TIER OVERSHELF KITCHEN SERVERY



KS1T SINGLE TIER OVERSHELF KITCHEN SERVERY

KITCHEN SERVERY GANTRIES

When combined with Peer or Sceptre Hot Cupboards the over shelves form a highly practical kitchen servery or pass. The flexibility of options available allow a kitchen specifier exact requirements to be met.

OVERSHELF SINGLE TIER KSST

MODEL	DIMENSIONS (mm)	POWER (W)
KSST	305mm wide	300

STANDARD FEATURES

- Shelf fixed securely to cupboard top
- Integrally wired to MCB within hot cupboard
- Quartz heat lamps with protective guards as standard

OVERSHELF TWO TIER KSTT

MODEL	DIMENSIONS (mm)	POWER (W)
KSTT	305mm wide	300

STANDARD FEATURES

- Shelf fixed securely to cupboard top
- Integrally wired to MCB within hot cupboard
- Quartz heat lamps with protective guards as standard

OVERSHELF THREE TIER KS3T

MODEL	DIMENSIONS (mm)	POWER (W)
KS3T	305mm wide	300

STANDARD FEATURES

- Shelf fixed securely to cupboard top
- Integrally wired to MCB within hot cupboard
- Quartz heat lamps with protective guards as standard

HEATED DRAWERS

Victor Sovereign heated drawer units enable hot food to be prepared in advance of the anticipated servicing time and stored in gastronorm containers in each drawer. The blown air heating module circulates hot air around the containers ensuring food is kept in optimum condition.

All units operate from a single 13 amp supply.

TWO DRAWER TABLE TOP HD40TT2

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
HD40TT2	2 x 65mm deep	405 x 680 x 440	0.5

STANDARD FEATURES

- Fan assisted heating module
- Accepts 1 x GN1/1 container per drawer
- Thermostatic control

TWO DRAWER SLIDE UNDER HD75RU2

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
HD75RU2	4 x 65mm deep	760 x 650 x 655	1.5

STANDARD FEATURES

- Fan assisted heating module
- Accepts 2 x GN1/1 container per drawer
- Thermostatic control
- Two leveling feet, two rollers for positioning

THREE DRAWER MOBILE HD75VM

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
HD75VM	2 x 150mm deep 4 x 100mm deep	760 x 700 x 900	1.5

STANDARD FEATURES

- Fan assisted heating module
- Accepts 2 x GN1/1 container per drawer
- Thermostatic control
- Four x 100mm swivel castors, two braked



HD75RU2 TWO DRAWER SLIDE UNDER



HD40TT2 TWO DRAWER TABLE TOP



HD75VM THREE DRAWER MOBILE



HD60RU THREE DRAWER SLIDE UNDER

THREE DRAWER SLIDE UNDER HD75RU

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
HD75RU2	6 x 65mm deep	760 x 650 x 850	1.5

STANDARD FEATURES

- Fan assisted heating module
- Accepts 2 x GN1/1 container per drawer
- Thermostatic control
- Two leveling feet, two rollers for positioning

THREE DRAWER SLIDE UNDER HD60RU

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
HD60RU2	6 x 65mm deep	610 x 780 x 850	1.5

STANDARD FEATURES

- Fan assisted heating module
- Accepts 2 x GN1/1 container per drawer
- Thermostatic control
- Two leveling feet, two rollers for positioning

FOUR DRAWER SLIDE UNDER HD61U

MODEL	GN1/1 CAPACITY	DIMENSIONS (mm)	POWER (kW)
HD61U	4 x 65mm deep	700 x 650 x 790	1.5

STANDARD FEATURES

- Fan assisted heating module
- Accepts 1 x GN1/1 container per drawer
- Thermostatic control
- Two leveling feet, two rollers for positioning



HD75RU THREE DRAWER SLIDE UNDER



HD61 FOUR DRAWER SLIDE UNDER

www.victoronline.co.uk

Victor Manufacturing Limited
Back Prospect Works
Off South Street
Keighley BD21 5AA
01274 722125
sales@victormfg.co.uk



*All Victor products are
manufactured in the UK and
carry a two years warranty*

