

High Capacity Kitchen Servery

Combination Units

High capacity kitchen servery hot cupboards are created by combining the heated drawer system with the ever popular Victor heavy duty Peer & Sceptre hot cupboards forming a work station with a gastronorm capacity of up to 9 x GNI/I containers.



SCEPHD09 Combination Bain Marie Hot Cupboards

Part No	Size 1960 x 700 x 900mm	Loading kW
SCEPHD09	3 pan bains marie hot cupboard	4kW
SCEPHDD09	3 pan bains marie pass through hot cupboard	4kW
PEERHD09	Plain top hot cupboard	2.5kW
PEERHDD09	Plain top hot cupboard pass through	2.5kW

Each unit contains 3 heated drawers (two 100mm deep & one 150mm deep)

Whitbread Unit



Bespoke special size units available



SCEPHD09 OPEN Le Pass High Capacity Kitchen Servery

Part No	Size 1960 x 700 x 1665mm	Loading kW
SCEPHD09TT2Q	3 pan bains marie hot cupboard	7kW
SCEPHDD09TT2Q	3 pan bains marie pass through hot cupboard	7kW
PEERHD09TT2Q	Plain top hot cupboard	5.5kW
PEERHDD09TT2Q	Plain top hot cupboard pass through	5.5kW

Each unit contains 3 heated drawers & a two tier quartz heated overshef



High Capacity Le Pass Kitchen Serveries

Combines a two tier quartz heated overshef to the base combination unit to form a highly functional servery or plating up point with a Gastronorm capacity of 9 x GNI/I containers.