

Gantry-less units



Bains marie wet or dry well - WDHBW

WDHBW

The Synergy range of heated wet or dry heat bain marie displays designed to be dropped into a counter surface to form a food service. Four sizes in the range which accept 150mm deep, GN1/1 size containers. Model No: WDHBW2 - 2 x GN1/1 size Model No: WDHBW3 - 3 x GN1/1 size Model No: WDHBW4 - 4 x GN1/1 size Model No: WDHBW5 - 5 x GN1/1 size

Specifications

Dimensions: Model - - - - - Top size - - - - - Cut out size - - loading WDHBW2 - - - 850 x 660 x 20mm high - - - 725 x 636mm - - 0.9kW WDHBW3 - - 1177 x 660 x 20mm high - - 1045 x 636mm - - 1.5kW WDHBW4 - - 1504 x 660 x 20mm high - - 1370 x 636mm - - 1.8kW WDHBW5 - - 1831 x 660 x 20mm high - - 1700 x 636mm - - 2.4kW
Electrical Connection 220V/240V 1 phase 50 Hz. Cable 1.5 metres cable.
Top: Stainless Steel, Exterior: Stainless Steel, Interior: Galvanized steel

Construction

Features

Standard Features:

Designed to 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.

- Energy regulator control supplied loose for mounting in to suitable control box
 - Stainless steel surround to GN1/1 bain marie wet well
 - Accepts containers up to 150mm deep
 - Sloping well with 3/4" BSP drain tap to one end
- Options**
- Designed for either assisted or self service.
 - Synergy Control box

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