

Victor

General Purpose Bains Marie Hot Cupboard



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

Model Number : BM30MS

Features

- Four x 100mm swivel castors two braked.
- Top level recessed independent adjustable 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.
- Double skin construction providing coolwall exterior for safe & efficient operation.

Dimensions:

External: 1285 x 670 x 900mm

Internal: 1060 x 545 x 450mm

Electrical Connection

220V/240V, 1 phase 50Hz, 2.85kW loading 12.5Amps approx

Cable: 2 metres with 13 amp plug fitted

Construction

Top: Stainless Steel, Exterior: Stainless Steel, Interior: Stainless Steel.

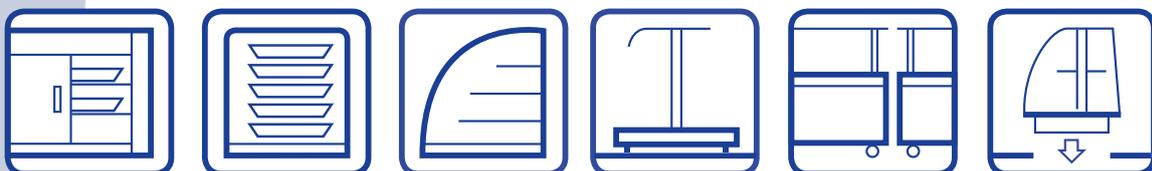
Capacity

Bains Marie capacity: Dry Heat 3 x GN1/1 x 150mm deep
(containers not included as standard)

Hot cupboard capacity: 48 plated meals, 344 10" plates

Extras:

- Carvery, glass or tiled GN1/1 inserts .
- Height adjustable legs in place of castors.
- Corner Bumpers
- Additional push bar
- Additional shelves
- Tray slide
- Gastronorm Containers



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