

Carvery Counter - large

Wet or Dry bains marie buffet carvery Counter with fan assisted hot cupboard and heated plate dispenser.

With plate dispenser to operator left hand end
CARIBDBM1 9L - 2330mm long unit.

With plate dispenser to operator right hand end
CARIBDBM1 9R - 2330mm long unit.

Picture shows LEFT HAND unit with heated curved glass gantry finished in beech effect plastic coated steel and the optional extras of 3 x GNI/I carvery dish assemblies (BMCV2) and 3 x tiled inserts (DHTPI)



Product Specification

Dimensions

External: 2330 x 800 x 900mm

Electrical Connection

220V/240V, 1 phase, 50Hz, 7.35kW loading, 31 Amps approx

Cable: None fitted option of cable plus commando socket if required

Construction

Top: Stainless Steel, Exterior: Colour plastic coated steel or Stainless steel. Interior: Stainless Steel.

Bains Marie capacity: Wet or Dry Heat, 6 x GNI/I x 150mm deep

Hot cupboard capacity: 72 plated meals, 408 10" plates

Plate lowerator capacity approx 60 plates between 210 and 285mm diameter.

Hot Cupboard Features

- Side mounted fan assisted heating module
- Digital temperature display.
- One removable shelf & support.
- Full GNI/I gastronorm compatible.
- Top hung sliding doors with zero dirt traps to front edge.
- Four x 100mm swivel castors, two braked.
- Radius corners to stainless steel interior
- Double skin construction providing coolwall exterior for safe & efficient operation.
- Rolled edge to top both sides.

Bains Marie Features

- Two rows of 3 x GNI/I size top.
- Accepts combinations of Cravery or tiled inserts and gastronorm containers.
- One piece 304 stainless steel well can be used wet or dry.
- Removable element tray for easy servicing.
- Drain off to well with tap and 3/4" BSP connection.

Plate Dispenser features

- Fixed thermostat control with neon
- Removable crumb tray for cleaning
- Complete with lid
- Adjustable plate guides from 210mm - 285mm - larger sizes upon special request

Extras

Gastronorm containers carvery, glass or tiled inserts, corner bumpers, push bar, commando socket & cable. alternative gantries & overselves, lockable doors, height adjustable feet instead of castors, additional shelves to hot cupboard, tray rails, swivel arm drain, swivel arm feed valve.