Victor

Caribbean Bains Marie Hot Cupboard
Wet or Dry heat bains marie hot cupboard

Fan assisted hot cupboard
Model No: CARIB2.412 - 3 x GN1/1 size
Model No: CARIB2.416 - 4 x GN1/1 size
Model No: CARIB2.419 - 5 x GN1/1 size

Picture shows 1906mm long model with the optional extras of a quartz heated gantry, drop down tray slide and containers

Product Specification
Dimensions
Model - - - - - - - - Dimensions - - - - - - - - - - - -loading
CARIB2.412 - - - 1206 x 700 x 900mm high - - - 2.1kW
CARIB2.416 - - - 1606 x 700 x 900mm high - - - 4.1kW
CARIB2.419 - - - 1906 x 700 x 900mm high - - - 4.5kW

Electrical Connection
220V/240V, 1 phase, 50 Hz.

Cable:
Units under 3.1kW fitted with 2 metres & 13 amp plug. Units over 3.1kW cable not supplied as standard.

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

Bains Marie capacity: Wet or Dry Heat, GN1/1 x 150mm deep
Hot cupboard capacity:
1206 model 46 plated meals, 272 10" plates
1606 model 60 plated meals, 340 10" plates
1906 model 72 plated meals, 408 10" plates

Hot Cupboard Features
• Fan assisted
• Digital temperature display.
• One removable shelf & support.
• Full GN1/1 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
• One piece 304 stainless steel well can be used wet or dry.
• Raised lip to top with fixed notched positions for bridging bars.
• Removable element tray for easy servicing.
• Drain off to well with tap and 3/4" BSP connection.

Extras
Gastronorm containers, carvery, glass or tiled inserts, corner bumpers, push bar, commando socket & cable. Gantries & overshelves, lockable doors, height adjustable feet instead of castors, additional shelves, tray rails, swivel arm drain, swivel arm feed valve.