

Specification

Bainmarie well "wet or dry"

Can Be used dry heat or wet heat using hot water and steam. The open bath is designed to hold Gastronorm pans and heats via solid state elements fitted externally on the base of the bath, additional excess residual hot air from the hot cupboard is also used to maintain temperature which gives energy saving efficiency

Dry Heat

Fan Assisted Hotcupboard

Power Rating

Complete with a 2m long cord set

Removable Fan heating System Sahara Fan Model SF309

1.2mm 304 Grade St/ Steel Top & Supports 0.7mm 430 Grade St/ Steel Internal Structure GN 1/1 Grid Shelves with 30mm x 30mm tube supports

Installation

All swivel castors, two braked

Dimensions

Width - 1275mm

Depth - 700mm

Weight - 81kg

Capacity of Bainmarie

Three GN1/1 pans up to 150mm deep

[Note:-pans are not supplied, available at extra cost]

Capacity of Hot Cupboard [usable inside space]

Width - 1023mm

Depth - 559mm

Usable Height Bottom shelf - 210mm

Usable Height Top Shelf - 195mm

35 covers & meals [10" plated meals stacked using plate covers]

133 off 10" plates stacked for heating

6 off 1/1GN pans side by side 150mm deep 3 on top 3 on bottom

Installation

All swivel castors, two braked

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