

## General Purpose - Bains Marie



### 3 x GN1/1 - BM30MS

#### BM30MS

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

## Specifications

**Dimensions:** External: 1270 x 670 x 900mm Internal: 1060 x 545 x 390mm  
phase 50Hz, 2.85kW loading 11.9Amps approx Cable: 2 metres with 13 amp plug fitted  
Stainless Steel, Exterior: Stainless Steel, Interior: Stainless Steel.  
capacity: Dry Heat 3 x GN1/1 x 150mm deep Hot cupboard capacity: 48 plated meals, 344 10" plates

<b>Electrical Connection</b>	220V/240V, 1
<b>Capacity</b>	<b>Construction</b> Top:
	Bains Marie

## Features

### Standard Features:

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

### Extras:

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

### Victor Manufacturing Limited

Lonsdale Works, Gibson Street, Bradford, BD3 9TF, West Yorkshire, England  
Tel: +44 (0)1274 722125 Email: email@victormanufacturing.co.uk  
Copyright © 2014 Victor Manufacturing Limited