

## General Purpose - Bains Marie



### 2 x GN1/1 - BM20MS

#### BM20MS

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: 945 x 670 x 900mm Internal: 760 x 545 x 390mm  
phase 50Hz, 1.9kW loading 7.9 Amps approx Cable: 2 metres with 13 amp plug fitted  
Stainless Steel, Exterior: Stainless Steel, Interior: Stainless Steel. Bains Marie capacity: Dry Heat 2 x GN1/1 x 150mm deep Hot cupboard capacity: 36 plated meals, 258 10" plates

**Electrical Connection**

220V/240V, 1  
**Construction** Top:

## 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

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