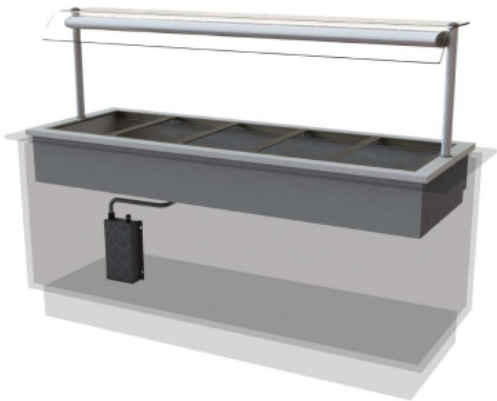


Designline Drop In Dry Heat Bain Marie HBM5 CW615

Capacity: 5x 1/1 GN. Self Service. 1875mm Wide  
Code : CW615

View Product



33% OFF Sale

£7,146.35

£4,764.23 / exc vat

£5,717.08 / inc vat

Select Shipping Method

- 3-4 Weeks Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Select and display an array of heated foods from omelettes to battered fish in this Designline Drop In Dry Heat Bain Marie.

Heating any gastronorm pans held within through base heat elements as well as infra red heat lamps above, this low maintenance bain marie seeks to preserve the texture and consistency of the food throughout the container.

Size

Unit	Height	Width	Depth
Mm	535	1525	660
Cm	53.5	152.5	66
Inches (approx)	21	60	25

- Curved display in bright polished steel and aluminium profile
- Product illumination/ surface heat provided by infra red quartz heat lamps to each 1/1Gn section, housed within an elliptical profile gantry
- Base heat is provided to each 1/1 GN section by individual heater elements
- Supplied with individual 1/1 gastronorm container support collars, which accept various sized Gn containers up to 150mm deep
- Gantry fitted with curved toughened glass sneeze screen for food protection
- 24 hour operation as standard
- Self help application
- Features gantry mounted digital temperature display, base heat control panel and top heat control by dimmer switch (to operator side of display)
- Supplied with lifting kit for installation and concealed control box with a 2M flexible electrical conduit for hard wiring to a 20 Amp, 230v 4.0KW supply
- Curved glass profile is designed to complement other units within the Designline range