

Kubus Drop In Dry Heat Bain Marie KHBM4 CW635

Capacity: 4x 1/1 GN. Self Service. 1525mm Wide

Code : CW635

View Product



33% OFF Sale

£6,758.75

£4,505.83 / exc vat

£5,407.00 / 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.

Keep the customers coming long after youve finished cooking by placing your best high volume dishes into this Kubus Drop In Bain Marie.

Operating on a dry heat mechanism for rapid warming, within minutes this drop in unit will be ready to hold any assortment of gastronorm pans up to 4/1 GN, whether youre setting the display for a full breakfast menu or laying on a comprehensive spread as part of a buffet.

Size			
Unit	Height	Width	Depth
Mm	540	1525	660
Cm	54	152.5	66
Inches (approx)	21	60	25

- Rectangular gantry in bright polished steel, powder coated black gantry side panels and aluminium profile
- Product illumination/ surface heat provided by infra red quartz heat lamps to each 1/1 GN section, housed within a rectangular 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 flat toughened glass sneeze screen to customer side of display, 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 & plug top on a 2M lead
- Flat glass profile is designed to complement other units within the Kubus range
- Material : Stainless Steel & Aluminium
- Capacity : 4 x 1/1 GN