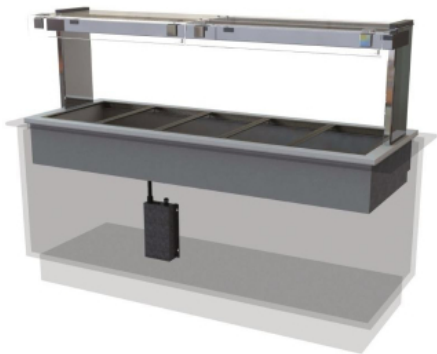


Kubus Drop In Dry Heat Bain Marie KHBM5 CW636

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

Code : CW636

View Product



52% OFF Sale

£8,042.67

£3,884.39 / exc vat

£4,661.26 / 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.

Extend the shelf life of your heated food by hours with the Kubus Drop In Dry Heat Bain Marie, a food display model capable of preserving meals 24 hours a day with minimal human maintenance.

Generating heat for your meals through bottom-mounted heat elements and overhead heat lamps, your meals will remain evenly heated across both sides of their surface as well as retaining a solid core temperature.

Size			
Unit	Height	Width	Depth
Mm	540	1875	660
Cm	54	187.5	66
Inches (approx)	21	73	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 with a 2M flexible electrical conduit for hard wiring to a 20 Amp, 230v 4.0KW supply
- Flat glass profile is designed to complement other units within the Kubus range
- Material : Stainless Steel & Aluminium
- Capacity : 5 x 1/1 GN