

HOT CUPBOARDS

HEAVY DUTY BAINS MARIE

MODEL NO: SCEP16

Sceptre heavy duty Bains Marie hot cupboards are built to the highest quality standards for maximum safety ease of use and clean-ability. Particularly suited to hotels, restaurants conference centres, universities, schools and holiday centres.



DIMENSIONS

External: 1605mm x 700mm x 900mm
Internal: 1435mm x 545mm x 320mm

ELECTRICAL CONNECTIONS

220V/240V; 1 phase 50Hz, 3.8kW loading,
15.8Amps approx
Cable: None

CONSTRUCTION

Top: Stainless steel
Exterior: Stainless steel
Interior: Galvanised steel

CAPACITY

BAINS MARIE

Wet or dry heat 4 x GN1/1 x 150mm deep

HOT CUPBOARD

60 plated meals, 340 10" plates

HOT CUPBOARD FEATURES

- Side mounted fan assisted heating module
- Digital temperature display
- One removable shelf & support
- Full GN1/1 gastronorm compatible
- Top hung sliding doors with zero dirt traps to front edge
- Four x 100mm swivel castors two braked
- Radius corners to interior
- Double skin construction providing coolwall exterior for safe & efficient operation
- Rolled edge to top on operator's side
- Model No: SCEP16D - Pass through doors both sides
- Model No: SCEP16AMB - Open ambient cupboard below

BAINS MARIE FEATURES

- One piece 304 stainless steel well can be used wet or dry
- Raised lip to top with fixed notched positions for bridging bars
- Removable element tray for easy servicing
- Sloping well to drain off point with tap and 3/4" BSP connection

EXTRAS

- Gastronorm containers
- Gantries
- Stainless steel inner
- Lockable doors
- Height adjustable feet instead of castors
- Additional shelves
- Rolled upstands
- Tray rails
- Swivel arm drain & swivel arm feed valve



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