

Deluxe Bains Marie with Enviro Bains Marie well

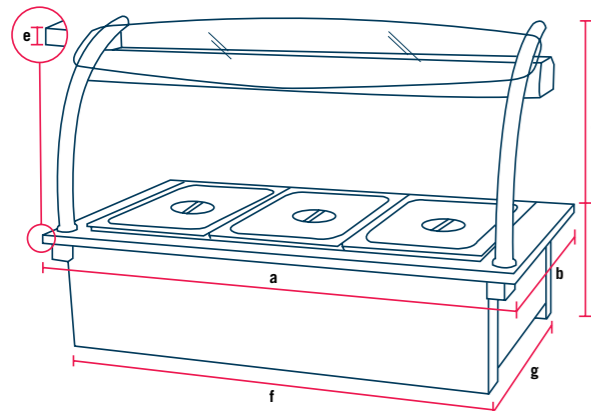
Innovations

- Controls conveniently positioned in overhead gantry hood as standard
- Innovative fan heating system holds food at an optimum temperature
- Unprecedented even flow of warm air re-circulates throughout the well
- No troublesome cold spots traditionally associated with dry heat wells
- No plumbing faucets to maintain or drainage problems traditionally associated with wet wells
- Accurate digital displayed thermostatically controlled heating.
- Quartz illumination for increased food presentation
- Unparalleled heat recovery time when pans are changed over
- Unmatched heat up time reduces running cost by saving energy
- Fully insulated well helps keep running costs low reducing the carbon footprint
- Features satin and bright polished stainless steel
- Optional styles of gantry available
- Optional mid shelf for assisted service.



Features

- Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods
- Complete with an inset well designed to accommodate various combination of interchangeable Gastronorm type pans up to 150 mm deep
- The thermostatically controlled Bain-marie well, comes complete with an innovative fan assisted heating unit
- The compact robust heating unit is removable for easy cleaning and maintenance
- This type of fan assisted heating provides an unprecedented even flow of warm air throughout the well resulting in no troublesome cold spots and an extremely fast recovery time when pans are replaced
- The accurate digital display controls are housed conveniently within the overhead gantry for easy access
- The quartz heated illuminated gantry is mounted above the well for increased heat and food presentation
- All Bain-marie units below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation. (13A 230V 50Hz)



MODEL	DBM2	DBM3	DBM4	DBM5	DBM6
Weight kg	30	38	46	54	63
Dimensions					
A mm (o/a length)	830	1160	1490	1815	2145
B mm (o/a depth)	660	660	660	660	660
C mm	495	495	495	495	495
D mm	270	270	270	270	270
E mm	25	25	25	25	25
F mm	790	1120	1450	1775	2105
G mm	640	640	640	640	640
1/1 Gastronorm capacity	2	3	4	5	6
Number of 200w quartz lights	1	2	3	4	5
Electrical supply Single phase	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v	16 amp 230v
Power rating kw	1.2	1.9	2.1	2.8	3.0
Running Costs pence per hr	4.8	6.4	8.8	10.4	12.0

Note: The standard operational set up of these units would have a serving operative on one side and the customer on the opposite side with the controls on the operative's side. If the operational set up required is non standard, for example with the unit positioned against a wall or as part of an island suit for self service. Then the units can be supplied with the controls on the customer's side for easy access. To have these units supplied with the controls positioned on the front of the gantry hood (on the customer's side) add a 'T' to the end of the product code [e.g. a DBM2 would become a DBM2T].

Note Gastronorm pans and lids are not supplied with these units but are available at extra cost.

Running costs are calculated assuming electric cost of 8 pence per kWh (These values may vary slightly depending on the ambient temperature, relative humidity and the loads)

Sheer-Line Drop-in Range

- The Sheer-line Gantries features contemporary styling with modern straight lines
- Bright polished gantry supports
- Gantry hood made in bright polished stainless steel throughout
- Glass serving shelf with glass side panels and full front screen
- Option of self service with glass top, small sneeze screen and side panels
- Controls are conveniently positioned at eye level within the gantry hood
- Control within the gantry allow easier installation, no need to fit a separate control box
- Complete with illumination for optimum food presentation
- Heated units feature Quartz illuminated heating
- Option of assisted service includes glass top and full front screen with side screens.

