

VERSITOP WITH QUARTZ HEATED GANTRY & SNEEZE SCREEN

The modern alternative to traditional Bain Maries with heated gantry & sneeze screen

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Maintains hot food temperatures in any shape or type of heatproof dish. Optional gastronorm pan adaptors available if required.

Features

- Complete with heated gantry (safety quartz lamps) & sneeze screen
- Each tempered black glass Thermo-Panel factory set to maintain 90-100°C
- Exceptionally low power consumption
- Easy to clean – no exposed heating elements or dangerous steam



Model shown FTG2

Not suitable for use with cast iron or terracotta dishes

MODEL	DESCRIPTION	SPECIFICATIONS
FTG2	2 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Complete with matching quartz lamp heated / illuminated gantry and sneeze screen. Surface temperature factory set to 90-100°C.	Length: 750 mm Depth: 555 mm Height: 470 mm Weight: 18 kg Power Rating: 0.6 kW
FTG3	3 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Complete with matching quartz lamp heated / illuminated gantry and sneeze screen. Surface temperature factory set to 90-100°C.	Length: 1080 mm Depth: 555 mm Height: 470 mm Weight: 23 kg Power Rating: 1.0 kW
FTG4	4 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Complete with matching quartz lamp heated / illuminated gantry and sneeze screen. Surface temperature factory set to 90-100°C.	Length: 1410 mm Depth: 555 mm Height: 470 mm Weight: 30 kg Power Rating: 1.2 kW

Accessories



FTBA - Bain marie adaptor

*GN pan not included



FTBH - Bag holder



FTPC - Carving plate



FTCS - Chip dump

*includes FTBA & 1/1GN pan

Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug.