

Overview

Hot display units incorporating a wet well Bain-Marie. Fitted with specially designed, high powered, multiple immersion heating elements - ideal for holding pre-heated delicate food products like sauces and soups at a constant temperature. Minimising issues with products drying out. Suitable for the display of most types of hot foods, designed to accommodate various combinations of Interchangeable Gastronom type pans up to 150 mm deep. Each opening can also be fitted with our optional lift-off, heavy duty, Spiked Carvery Pad, Neo-Ceram Hot Top adaptor or alternatively the Round Pot Adaptors. Complete with a drain and valve.



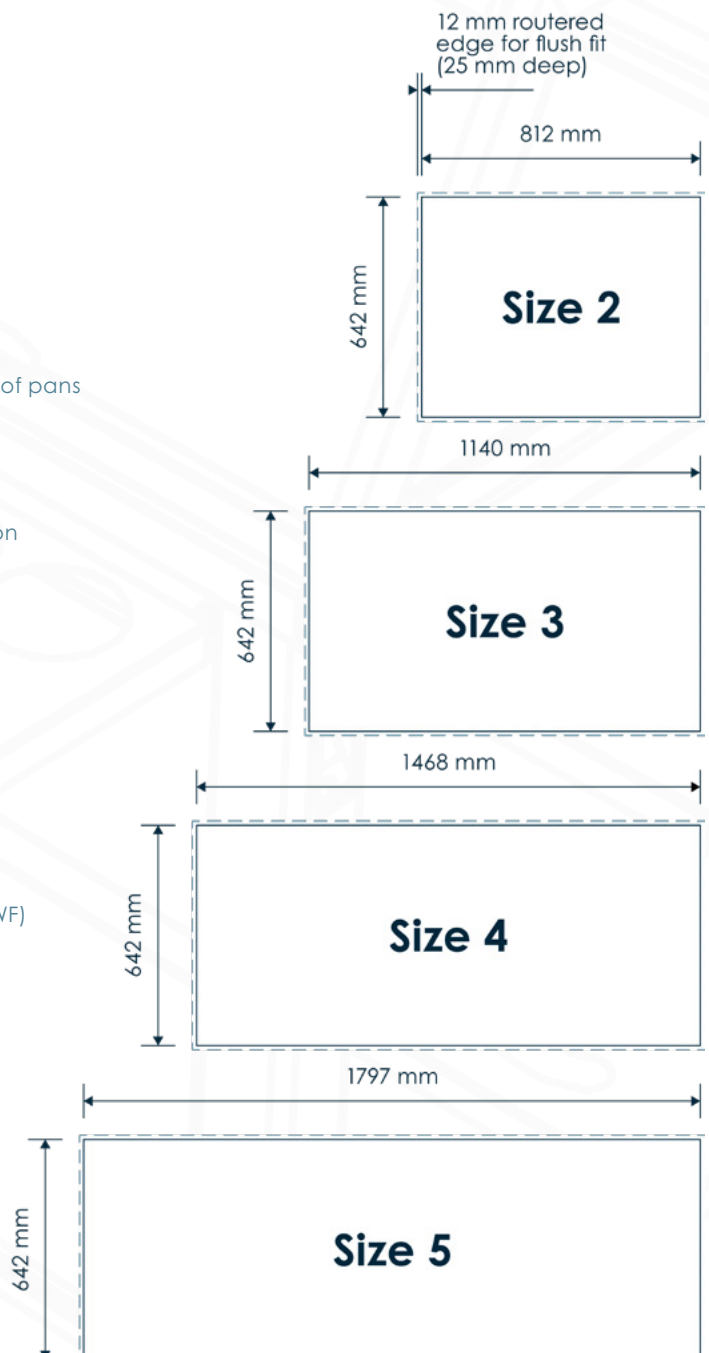
Key Features:

- Digitally thermostat & temperature control
- Digital flashing Low water warning system
- Individual 1/1 GN size elements immersed in the water for high efficiency
- Easy lift out perforated heating element covers
- Gastronom pans can be swapped out and replenished during service
- A unique raise lip all-round the well allows the easy removal of pans
- 4 models in the range holding 2 to 5 GN 1/1 Gastronom type containers
- Various mixed sizes of Gastronom pans can be used in unison
- 24 hour operation [as long as water level is maintained & Bain-marie openings have Pans or covers during service]
- Self-contained unit. Electrics are integral no awkward fitting under counter control boxes.
- Fully insulated

Options:

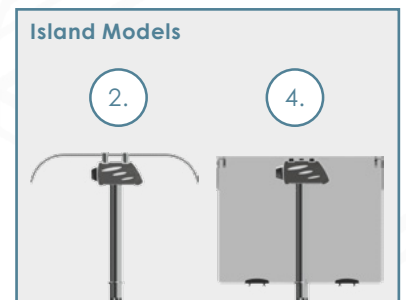
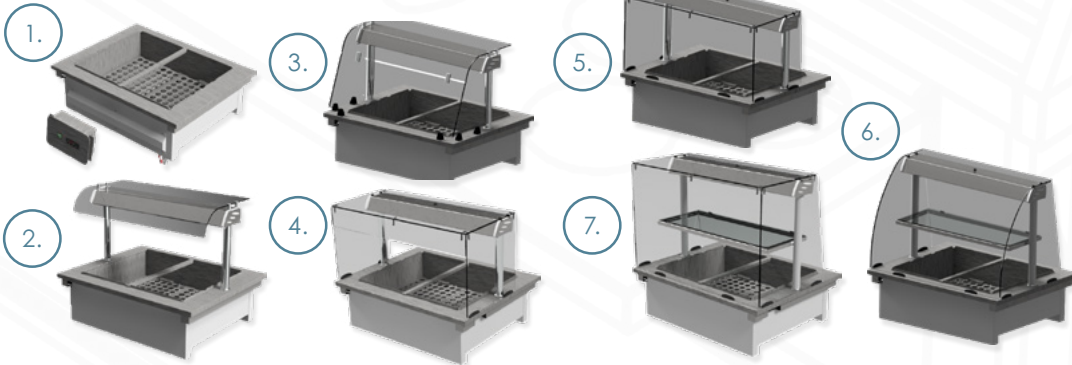
- Double sided Island Glass Curved or Shear line type
- Water fill Faucet fitted to the operators right hand (Code: DWF)
- Heavy Duty spiked Stainless Steel Carving pad (Code: DCP)
- Glass Hot Top adaptor [Neo-Ceram] (Code: DNCA)
- Round Pot Adaptor & 2 x 4.5 litre Pots with lids (Code: DRP4)
- Round Pot Adaptor & 2 x 7.0 litre Pots with lids (Code: DRP7)
- Gastronom Pans

Cut-Out Dimensions:



Features Versigen's unique, electronic, low-water, warning system & easy-lift pan lip.

	Model	Weight (kg)	L x W (mm)	Height above display top	No. of 180w Neo Ceram Hot Plates	No. of 220w lamps	Electrical Supply	Power Rating (kw)
1. No Gantry	D2BMWNG	27	830 x 660	13	2	N/A	10amp	2.0
	D3BMWNG	35	1158 x 660	13	3	N/A	15amp	3.0
	D4BMWNG	44	1486 x 660	13	4	N/A	20amp	4.0
	D5BMWNG	54	1814 x 660	13	5	N/A	20amp	5.0
2. Curved Glass Open Front	D2BMW	34	830 x 660	408	2	1	10amp	2.22
	D3BMW	44	1158 x 660	408	3	2	15amp	3.44
	D4BMW	55	1486 x 660	408	4	3	20amp	4.66
	D5BMW	67	1814 x 660	408	5	4	20amp	5.88
(+ "I" to end of model code for island model with double sided, curved glass screen)								
3. Curved Glass Closed Front	D2BMWF	44	830 x 660	408	2	1	10amp	2.22
	D3BMWF	53	1158 x 660	408	3	2	15amp	3.44
	D4BMWF	65	1486 x 660	408	4	3	20amp	4.66
	D5BMWF	78	1814 x 660	408	5	4	20amp	5.88
4. Square Glass Open Front	D2BMWSL	40	830 x 660	396	2	1	10amp	2.22
	D3BMWSL	53	1158 x 660	396	3	2	15amp	3.44
	D4BMWSL	67	1486 x 660	396	4	3	20amp	4.66
	D5BMWSL	81	1814 x 660	396	5	4	20amp	5.88
(+ "I" to end of model code for island model with double sided, square glass screen)								
5. Square Glass Closed Front	D2BMWSLF	48	830 x 660	396	2	1	10amp	2.22
	D3BMWSLF	61	1158 x 660	396	3	2	15amp	3.44
	D4BMWSLF	75	1486 x 660	396	4	3	20amp	4.66
	D5BMWSLF	89	1814 x 660	396	5	4	20amp	5.88
6. Curved Glass Deli (shelf not heated)	D2BMWD	44	830 x 660	540	2	1	10amp	2.22
	D3BMWD	58	1158 x 660	540	3	2	15amp	3.44
	D4BMWD	76	1486 x 660	540	4	3	20amp	4.66
	D5BMWD	86	1814 x 660	540	5	4	20amp	5.88
7. Square Glass Deli (shelf not heated)	D2BMWDSL	48	830 x 660	540	2	1	10amp	2.22
	D3BMWDSL	60	1158 x 660	540	3	2	15amp	3.44
	D4BMWDSL	75	1486 x 660	540	4	3	20amp	4.66
	D5BMWDSL	89	1814 x 660	540	5	4	20amp	5.88



MADE IN BRITAIN