

Overview

Focus Bain Maries are designed for cost-effective hot food storage, transport and service. The units feature force air heating and recirculation which offers new levels of energy saving efficiency, faster heat-up times, quicker heat recovery times and even distribution of heat with no hot-spots. Stainless steel sliding doors lift off for maintenance and cleaning, inside panels are bright polished stainless steel. Rodded shelves allow for good heated air circulation.



Key Features:

- Dry heat, Bain-Marie designed for GN containers (GN support bars supplied, but not containers)
- Font and end panels in Merlin Grey durable plastic coated steel
- Bright polished stainless steel interior
- Hot cupboard fitted with two grid shelves with heavy duty supports
- Two metre cable and plug
- 125mm diameter swivel castors, 2 with brakes

Benefits:

- Economic to buy, economic to operate
- Even temperatures around food pans and throughout the hot cupboard
- The heating assembly lifts out for maintenance and cleaning
- Sliding Doors lift off for cleaning

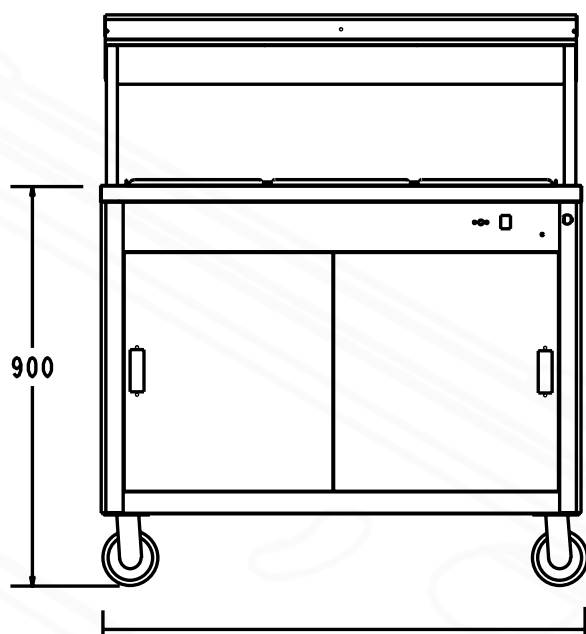


Innovation

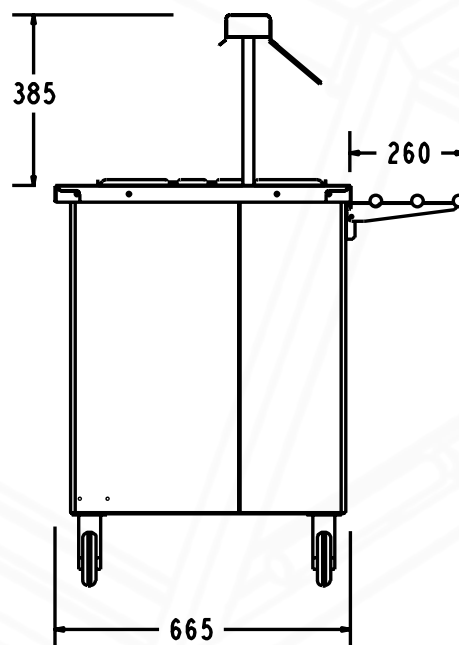
Fitted with Versigen's renowned, Sahara fan heating cell.

Model Code	Weight (kg)	Length (mm)	Width (mm)	Height (mm)	Rating (kw)
* 2FBMD	56	884	715	1285	2.0
3FBMD	80	1168	715	1285	3.0
4FBMD	100	1496	715	1285	4.0
2FBM	54	800	665	900	2.0
3FBM	63	1085	665	900	2.0
4FBM	73	1413	665	900	2.0

Model codes ending with 'D' have heated gantry, sneeze screen & drop-down trayslide



SIZE - 2 800mm
SIZE - 3 1085mm
SIZE - 4 1413mm



Dimensions do not include handles, when fitted