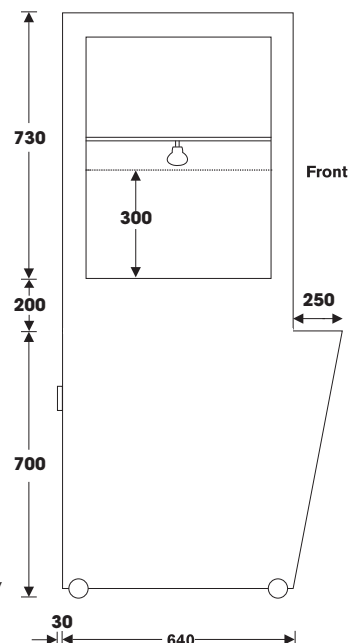


BB14

STANDARD FEATURES

- › **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- › Full glass top for top down viewing of displayed food
- › **Mitrex** frame that is flush welded with mitred joins to give both robustness and a designer finish
- › **Integra** tray race fully integrated with base: includes removable bag holder and tong holder
- › Internal chrome wire shelf for holding plates
- › **DoubleJacket** long life halogen heat lamps mounted under shelf
- › Gastronorm pans not supplied with unit
- › Thermostatically controlled to operate at a temperature up to 95°C
- › Drain with faucet built in
- › Can be operated wet or dry
- › Front sliding single-glazed doors on friction-free, low wear tracks (doors removable for cleaning)
- › Open at rear (no doors)
- › Mounted on swivel and lockable castors allowing easy movement of cabinet

SIDE VIEW



For Factory Options refer to page 60

For Cabinet Accessories refer to page 66



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BAKER: BAIN MARIE

A practical and smart looking Bain Marie cabinet for getting the most out of hot food offerings.

Up to 95°C operating temperature

Model	BB7	BB11	BB14	BB17	BB20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Canopy Depth*	640mm	640mm	640mm	640mm	640mm
Height	1630mm	1630mm	1630mm	1630mm	1630mm
No. of Gastro 1/1 Pans**	2	3	4	5	6
Power Connection	10A Plug	15A Plug	15A Plug	20A Plug	Fixed Wiring

**Add extra 30mm for protruding control panel, switches and cable*

***Up to 100mm deep. (gastronorm pans not supplied)*