

da vinci heated display bain marie



VISUAL SHOWS THE DHBM4-GO DISPLAY

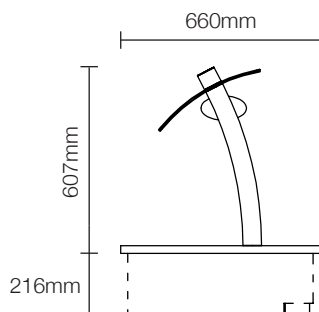
SPECIFICATIONS

Stock	Capacity	Overall size	Weight	Wattage	List Price
Code	gn	mm	kg	kw	£
DHBM2-GO	2/1	825 x 660 x 607h	30	1.6	£2030
DHBM3-GO	3/1	1175 x 660 x 607h	40	2.4	£2156
DHBM4-GO	4/1	1525 x 660 x 607h	51	3.2	£2405
DHBM5-GO	5/1	1875 x 660 x 607h	62	4.0	£2525

The DHBM5-GO requires a 20 amp supply.

COUNTER CUT-OUT SIZES

Stock	Minimum cut-out size
Code	mm
DHBM2-GO	780 x 650
DHBM3-GO	1130 x 650
DHBM4-GO	1480 x 650
DHBM5-GO	1830 x 650



For more information on this product, please contact a member of our sales team or visit our website.

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CHARACTERISTICS

- The heated display bain marie offers unparalleled flexibility of use.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Ideal for the display of hot foods such as chicken portions, pasties, pies etc.
- Controllable top and base heat.
- There are two versions available; assisted service and self service.
- The Bain Marie product is also available as a wet-well option- £POA.
- Gantry mounted controller on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- Gastronorm are not included as standard and are available as an optional extra.
- Stunning curved styling.

OPTIONAL EXTRAS

- Glass edge protection (per edge).
- Supply lead (length).
- Export packing case (recommended).
- Gastronorm containers.
- Drop-on 1/1 carving plate.
- Drop-in 1/1 ceran converter for bain marie.
- Drop-on round carving plate, adaptor and containers.