

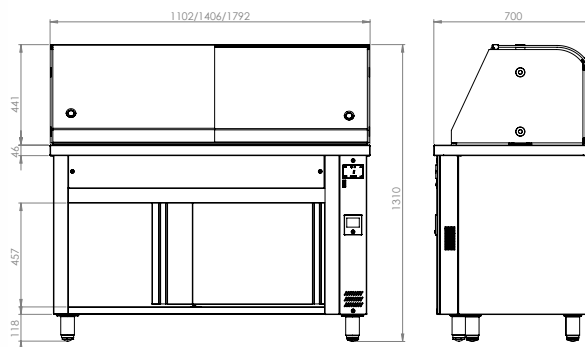
Gastronorm Bain Marie with Glass Structure

With Ambient or Heated Storage

MFV714



New design of glass structure



FEATURES

- High grade AISI 304 stainless steel exterior & interior
- With glass structure
- Wet well accepts GN1/1 upto 150mm deep (not supplied)
- Wet well bain marie with easy access drain tap
- Choice of heated or ambient base
- Heated base models are fan assisted
- 130W halogen lamps
- Supplied with perspex sliding doors to rear of display area
- Adjustable legs

TECHNICAL SPECIFICATIONS

- Controller: Digital controller with temperature display
- Temperature Range: Bain Marie (Max. +90°C)
Heated Cupboard (Max. +72°C)

NOTES

Glass structure is fully assembled prior to despatch.

MODEL	CONTAINER CAPACITY	BASE	EXT. DIMENSIONS (H x W x D mm)	HALOGEN LAMPS	POWER SUPPLY	POWER CONSUMPTION	WEIGHT (kg)	RRP
MFV711	3 x GN1/1	Ambient	1310 x 1105 x 700	3	13amp	2390W	98	
MFV714	4 x GN1/1	Ambient	1310 x 1410 x 700	4	13amp	2520W	114	
MFV718	5 x GN1/1	Ambient	1310 x 1795 x 700	5	25amp	3250W	141	
MIV711	3 x GN1/1	Heated	1310 x 1105 x 700	3	25amp	4240W	102	
MIV714	4 x GN1/1	Heated	1310 x 1410 x 700	4	25amp	4370W	118	
MIV718	5 x GN1/1	Heated	1310 x 1795 x 700	5	30amp	5100W	145	



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YEAR
WARRANTY



304
STAINLESS
STEEL



See page 9
for full GN
container range

INOMAK
Refrigerators