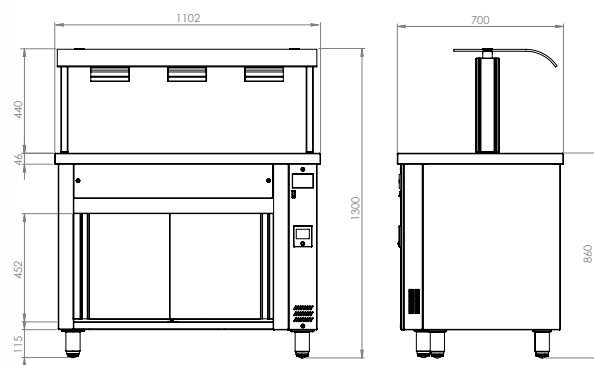


Gastronorm Bain Marie with Sneeze Guard

With Ambient or Heated Storage

MVV714



FEATURES

- High grade AISI 304 stainless steel exterior & interior
- Choice of heated or ambient base
- Wet well accepts GN1/1 upto 150mm deep (not supplied)
- Wet well bain marie with easy access drain tap
- Sneeze guard with 130W halogen lamps
- Heated base models are fan assisted
- 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
MVV711	3 x GN1/1	Ambient	1310 x 1105 x 700	3	13amp	2390W	77	
MVV714	4 x GN1/1	Ambient	1310 x 1410 x 700	4	13amp	2520W	91	
MVV718	5 x GN1/1	Ambient	1310 x 1795 x 700	5	25amp	3250W	112	
MJV711	3 x GN1/1	Heated	1310 x 1105 x 700	3	25amp	4240W	81	
MJV714	4 x GN1/1	Heated	1310 x 1410 x 700	4	25amp	4370W	95	
MJV718	5 x GN1/1	Heated	1310 x 1795 x 700	5	30amp	5100W	116	



1
YEAR
WARRANTY



304
STAINLESS
STEEL



See page 9
for full GN
container range

INOMAK
Refrigerators