

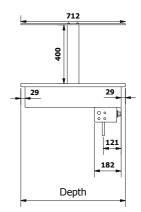
## STANDARD FEATURES

- > Operates wet or dry
- > Stainless steel well
- > Fits 100mm high Gastronorm pans (Gastronorm pans not supplied with unit)
- Gastronorm pans not supplied with unit
- > Thermostatically controlled to operate at a temperature up to 95°C
- › Elegant stainless steel gantry
- > Planar glass canopy as standard
- **DoubleJacket** long life halogen heat lamps mounted in designer overhead lighting system
- > Drain with faucet built in

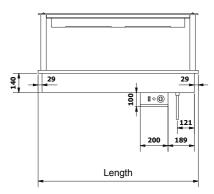
For Sneeze-Guard and glass canopy options refer to page 45

For Factory Options refer to page 46 For Cabinet Accessories refer to page 56

## **SIDE VIEW**



## **REAR VIEW**



## **SOMERSET: BAIN MARIE**

A designer servery for hot food presentation that delivers style and elegance to any buffet or food court environment.

Up to 95°C operating temperature

| Model                       | SB12     | SB15     | SB18         | SB21         |
|-----------------------------|----------|----------|--------------|--------------|
| Length                      | 1155mm   | 1480mm   | 1805mm       | 2130mm       |
| Depth                       | 712mm    | 712mm    | 712mm        | 712mm        |
| Conopy height above counter | 430mm    | 430mm    | 430mm        | 430mm        |
| No. of Gastro 1/1 Pans*     | 3        | 4        | 5            | 6            |
| Power Connection            | 15A Plug | 20A Plug | Fixed Wiring | Fixed Wiring |

<sup>\*</sup>Up to 100mm deep. Gastronorm pans not supplied