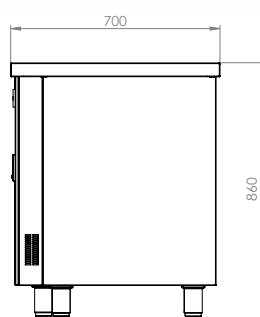
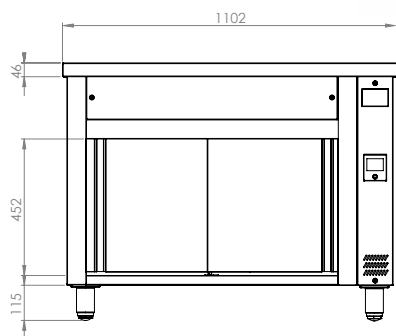


Gastronorm Bain Marie

With Ambient or Heated Storage

MDV711

MHV718



FEATURES

High grade AISI 304 stainless steel exterior & interior

Open type

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

Adjustable legs

TECHNICAL SPECIFICATIONS

Controller: Digital controller with temperature display

Temperature Range: Bain Marie (Max. +90°C)
Heated Cupboard (Max. +72°C)

MODEL	CONTAINER CAPACITY	BASE	EXTERNAL DIMENSIONS (H x W x D mm)	POWER SUPPLY	POWER CONSUMPTION	WEIGHT (kg)	RRP
MDV711	3 x GN1/1	Ambient	860 x 1105 x 700	13amp	2000W	70	
MDV714	4 x GN1/1	Ambient	860 x 1410 x 700	13amp	2000W	90	
MDV718	5 x GN1/1	Ambient	860 x 1795 x 700	13amp	2600W	100	
MHV711	3 x GN1/1	Heated	860 x 1105 x 700	25amp	3850W	74	
MHV714	4 x GN1/1	Heated	860 x 1410 x 700	25amp	3850W	94	
MHV718	5 x GN1/1	Heated	860 x 1795 x 700	25amp	4450W	104	



See page 9
for full GN
container range

INOMAK
Refrigerators