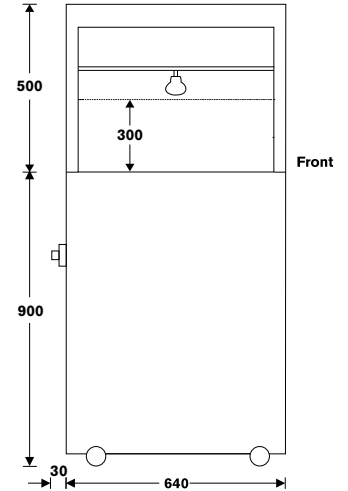




YB14

STANDARD FEATURES

- › **GlassMax** minimalist canopy (more glass/less frame) that maximises the visibility of displayed food from all angles
- › Full glass top for top down viewing of displayed food
- › **Mitrex** frame that is flush welded with mitred joints to give both robustness and a designer finish
- › **DoubleJacket** long life halogen heat lamps
- › Gastronorm pans not supplied with unit
- › Thermostatically controlled to operate at a temperature up to 95°C
- › Drain with faucet built in
- › Can be operated wet or dry
- › Open at rear (no doors)
- › Mounted on swivel and lockable castors allowing easy movement of cabinet

For Factory Options refer to page 60**For Cabinet Accessories refer to page 72****SIDE VIEW**

YORK: BAIN MARIE

An elegant looking Bain Marie cabinet that enhances the presentation of food. Looks great in any environment.

up to 95°C operating temperature

Model	YB7	YB11	YB14	YB17	YB20
Length	745mm	1070mm	1395mm	1720mm	2045mm
Depth*	640mm	640mm	640mm	640mm	640mm
Height	1400mm	1400mm	1400mm	1400mm	1400mm
No. of Gastro 1/1 Pans**	2	3	4	5	6
Power Connection	10A Plug	15A Plug	20A Plug	Fixed Wiring	Fixed Wiring

*Add extra 30mm for protruding control panel, switches and cable

**Up to 100mm deep. (gastronorm pans not supplied)