

PRODUCT SHEET

CENTRAL ISLET BUFFET 4 GN 1/1



Wenge



Mahogany



Light oak

Specifications

Reference	SBC 40 F	SBC 40 C
Dimensions (mm)	1435 x 1435 x 1540	1435 x 1435 x 1540
Weight	100 Kg	100 Kg
Power	0.5 KW	3.5 KW
Voltage	230 V	230 V

Description

2 central islet buffet for self service and for a perfect presentation at the right temperature of your cold or hot starters, shellfish, meat, readymade dishes, vegetable, desserts...

- **SBC 40 F** (+2° to +10°C) for your cold meals. Contact cold thanks to the pin in contact with the stainless steel tank. Gas 134A, CFC free. U.H/Danfoss compressor
- **SBF 40 C** (+20° to +90°C) to keep warm ready-made dishes: 2 stainless steel heating elements in the stainless steel tank. Bain-marie with complete draining device

Common features: wood construction, opened cabinet with storage possibility for plates, trays... Stainless steel posterns, central roof and shelf with removable protections, breath protection in glass, aluminium tracks on knockdown plates holders, 4 turning castors and 2 brake systems. Every kind of containers until 150 mm deep. Direct access for an easy maintenance. Electronic thermostat. White cold LED lighting system. Delivered without any GN container.

Colours: wenge, mahogany or light oak

Made in France.