

VERSITOP TABLETOP FOOD DISPLAY

The modern alternative to traditional Bain Maries

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown FT3

Maintains hot food temperatures in any shape or type of heatproof dish. Optional gastronorm pan adaptors available if required.

Features

- Each tempered black glass Thermo-Panel factory set to maintain 90-100°C
- Exceptionally low power consumption
- Easy to clean – no exposed heating elements or dangerous steam

Not suitable for use with cast iron or terracotta dishes

MODEL	DESCRIPTION	SPECIFICATIONS
FT1	1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Surface temperature factory set to 90-100°C.	Length: 422 mm Depth: 539 mm Height: 80 mm Weight: 8 kg Power Rating: 0.18 kW
FT2	2 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Surface temperature factory set to 90-100°C.	Length: 750 mm Depth: 539 mm Height: 80 mm Weight: 13 kg Power Rating: 0.36 kW
FT3	3 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Surface temperature factory set to 90-100°C.	Length: 1078 mm Depth: 539 mm Height: 80 mm Weight: 18 kg Power Rating: 0.54 kW
FT4	4 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Surface temperature factory set to 90-100°C.	Length: 1406 mm Depth: 539 mm Height: 80 mm Weight: 23 kg Power Rating: 0.72 kW

Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug.