

Industries Limited

Manufactures of Quality Catering Equipment since 1939

GBM 340, 505 & 670

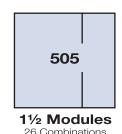


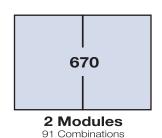


www.hayman.co.nz









Keeps Hot & Fresh:

Vegetables Roast Meat Stews Casseroles Soups **Curry & Rice Chow mein Gravy & Sauces Puddings Custards**

For:

Markets Conventions Taverns Takeaways Hotels Restaurants Canteens Dining Rooms **Cafeterias** Clubs **Bistros All Catering Functions**

Exceptional Versatility

Using standard gastronorm dishes and specially designed inserts for round pots, a layout suited for every need is possible. To assist selection of layout and ordering use the module code opposite.

Standard Accessories

Dishes	Depth
*1/1 Full size	65mm
*1/1 Full size	150mm
1/2 Half size	150mm
1/3 Third size	150mm
1/4 Quater size	150mm

Pots

8 litre 230mm diameter, top of pot sits above insert 2 litre 130mm diameter, top sits flush with insert

Inserts

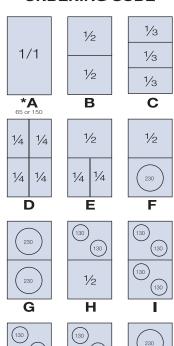
Inserts are required for round pots, available as either 1 x 8 litre pot, 2 x 2 litre pots or 3 x 2 litre pots

Features

Automatic heat control for ideal serving temperature Uniform heating of pots and dishes with wet steam bath All models are portable and fitted with lead and 3 pin 10 amp plug

manufactured from hygenic polished stainless steel takes standard gastronorm dishes up to 150mm deep drain tap provides easy draining of water

ONE MODULE ORDERING CODE



(130)

Half mod.

code

1/4

1/4

1/4

1/4

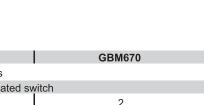
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1/4 1/4

1/4

1/4

M



Model	GBM340	GBM505	GBM670
Electrical Supply		240V, 2400W, 10 amps	
Control	Adjustable thermostat and illuminated switch		
Modules	1	1 1/2	2
Size: W D H	340 x 540 x 315mm	505 x 540 x 315mm	670 x 540 x 315mm
Weight	10kgs	14kgs	16kgs