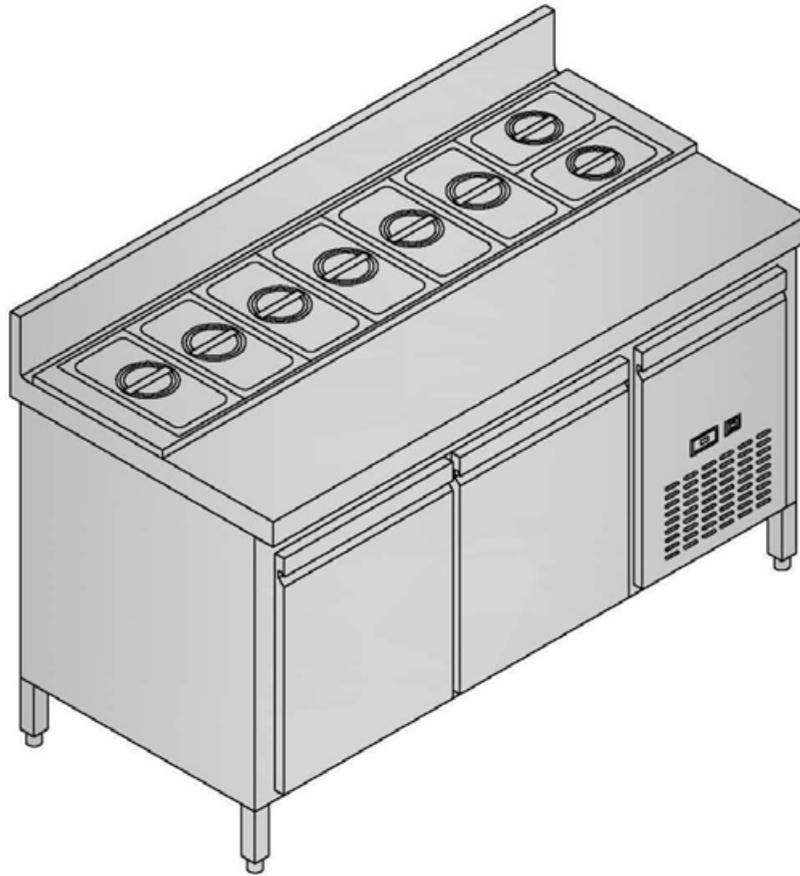


Built in Cold Pans

Built in Cold Pans (2°C to 4°C) facilitate refrigerated storage of perishable food ingredients for faster preparation / service of food and beverages. The cold pans may be used as counter top or built in units. In order to cater to the diversified demand of the clients, we offer cold pans in different sizes and designs.



Cold Pans

Model	Capacity	Overall Size w x d x h (mm)	Temp °C
BCP 11	GN 1/1	520 X 305 X 105	2 to 4
BCP 15	GN 1/1	520 X 305 X 155	2 to 4
BCP 21	GN 2/1	1040 X 305 X 105	2 to 4
BCP 25	GN 2/1	1040 X 305 X 155	2 to 4
BCP 31	GN 3/1	1570 X 305 X 105	2 to 4
BCP 35	GN 3/1	1570 X 305 X 155	2 to 4

FEATURES

- Sturdy stainless steel construction
- SS GN size cold pans 105 or 155mm deep
- Static cooling

TECHNICAL SPECIFICATIONS

- Cooling provided by the main unit
- Exterior in 430 grade SS Sheet
- Interior in 304 grade SS Sheet
- 50mm in-situ puf insulation

OPTIONAL

- Hinged slanting lids
- Hinged lids with work top
- GN pans and GN dividers
- Glass sneeze guards
- Ventilated cooling

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Food service equipment