



Buffet Bars – Central

The SB40 M

The SB40 M provides a unique presentation of both your chilled and hot foods in one unit. Including starters, meat, prepared dishes especially Asian dishes, salads for the self-serve environment.

The unit will take any combination of containers up to 150mm deep, total area of 4/1GN.- 2/1GN hot and 2/1GN cold. Fully mobile with 2 locking casters this unit is ideal for hotels where food is served in a multi-function area. The body of the unit is made of wood. Features tray slide on each side, upper white LED illumination, sneeze guards, casters, open lower storage shelf.

Available in Light Oak(pictured), Dark Oak, Mahogany & Limed White(pictured)



(models shown are SB40F)

Weight	100 kg
Dimensions (mm)	1495 x 855 x 1405
Capacity	4 x 1/1GN , 150mm depth
Temp heated 'C min to max	20 to 90
Temp refrigerated 'C min to max	2 to 10
Power	2.25Kw