

# Victor

Hot Cupboards

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# Victor

## Hot Cupboards

Established in 1944, Victor Manufacturing Limited has steadily grown to become one of the UK's top catering equipment manufacturers. Our expertise in the design and manufacture of Bains Marie and hot cupboards spans more than 50 years. With over 70 models suiting the smallest guest house to the largest hotel the range is enormous. From a small table top model to a large two tier gas powered unit Victor has a model to suit every possible requirement. By combining features which concentrate upon cleanability, ease of use and servicing, the choice has to be Victor.

Our head office, manufacturing and distribution facilities in Bradford are equipped with modern precision computer aided equipment all operated by a highly skilled workforce. In common with all of our products our progressive product development ensures Victor food service equipment meet the ever changing needs of the Catering Industry.

Victor prides itself on a speedy and efficient service. We recognise the importance of product quality and were awarded ISO9002 in 1987 and ISO9001 in 2001. All Victor products are CE marked and meet or exceed current legislation.



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## General Purpose Hot Cupboards

## Plain Top Hot Cupboards

### Cleanability

- Victor Hot Cupboards include design features to make cleaning quick and easy.
- Top hung sliding door with zero dirt traps to front edge.
- Removable element cover to maximise access for cleaning.
- One piece satin finish stainless steel interior with internal radius corners.
- No sharp edges or protruding fastenings.

### Serviceability

- Victor hot cupboards are constructed to make servicing quick & easy saving money in operating costs.
- All serviceable parts can be easily accessed with plug in heating elements replaceable within minutes.

### Product features

- Digital temperature display to hot cupboard.
- Stainless steel interiors.
- Two removable shelves & supports.
- Fully GN1/1 gastronorm compatible hot cupboard.
- Top level recessed, adjustable thermostat controls.
- Double skin construction providing coolwall exterior for safe & efficient operation.
- All units under 3kW and fitted with a 13 amp plug.

### Features on mobile models

- 100mm swivel type castors, two braked.
- Robust push/pull bar.
- Curly cable with plug park.



### DIGITAL TEMPERATURE DISPLAY

Included as standard on all models



Count Junior Static HC20SS



Count Static HC30SS



Countess Static HC31SS



Count Junior HC20MS



Count HC30MS



Countess HC31MS



Countess Junior HC21MS

\*Hot cupboard not GNI/I compatible

Static Units	Model	Dimensions (mm)			Loading	Finish
		Length	Depth	Height		
	Count Junior	900	670	900	1kW	HC20SS
	Count	1205	670	900	1.5kW	HC30SS
	Countess	1125	450	900	1.5kW	HC31SS
Mobile Units	Count Junior	980	670	900	1kW	HC20MS
	Count	1285	670	900	1.5kW	HC30MS
	Baroness	1685	670	900	1.2kW	HC40MS
	Countess	1205	450	900	1.5kW	HC31MS
	Countess Junior	825	500	850	1kW	HC21MS

Dimensions include handle (where fitted)

#### Alternative Finish

All models are available in Oak or Beech effect plastic coated steel to special order at an additional cost.

#### Optional extras

- Corner bumpers (adds 25mm to length).
- Additional push bars.
- Additional shelves.
- Gantries.
- Tray slides.



Baroness HC40MS

## Bains Marie Hot Cupboards

### Product features

- Digital temperature display to hot cupboard.
- Stainless steel interiors.
- Two removable shelves & supports.
- Fully GNI/I gastronorm compatible hot cupboard.
- Top level recessed, adjustable thermostat controls.
- Double skin construction providing coolwall exterior for safe & efficient operation.
- All units under 3kW and fitted with a 13 amp plug.

### Features on mobile models

- 100mm swivel type castors, two braked.
- Robust push/pull bar.
- Curly cable with plug park.



Consort Mobile BM20MS



Crown Static BM30SS



Crown Mobile BM30MS



Consort Static BM20SS



Countess Junior BM21MS

\* Hot cupboards not GNI/I compatible

Static Units	Model	Dimensions (mm)			Loading	Finish	Wet or Dry Well
		Length	Depth	Height		Stainless Steel	Stainless Steel
	Consort	900	670	900	2kW	<b>BM20SS</b>	<b>BM22SS</b>
	Crown	1205	670	900	3kW	<b>BM30SS</b>	<b>BM32SS</b>
Mobile Units	Consort	980	670	900	2kW	<b>BM20MS</b>	<b>BM22MS</b>
	Crown	1285	670	900	3kW	<b>BM30MS</b>	<b>BM32MS</b>
	Baron	1685	670	900	2.4kW	<b>BM40MS</b>	
	Countess Junior BM	825	500	850	1kW	<b>BM21MS</b>	
	Crown Hinged Top	1530	700	925	3kW	<b>BM30MSF</b>	

Dimensions include handle (where fitted)

### Bains Marie features

- Accepts GN1/1 Gastronorm containers up to 150mm deep (not included).
- Variable thermostat control.
- Dry heat well.

Wet or dry heat models feature a sealed water well with concealed elements. These models can be used with or without water in the well. A drain off point is provided within the hot cupboard to empty the well.

### Optional extras

- Corner bumpers (adds 25mm to length).
- Additional push bars.
- Additional shelves.
- Gantries.
- Tray slides.

### Alternative finish

All models are available in Oak or Beech effect plastic coated steel to special order at an additional cost.



BM30MSF Crown Mobile with fold-over hinged top



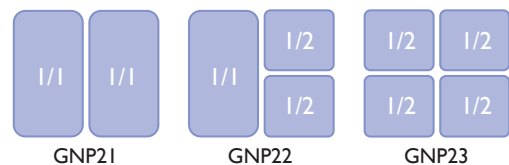
Baron Mobile BM40MS

### Gastronorm container packs

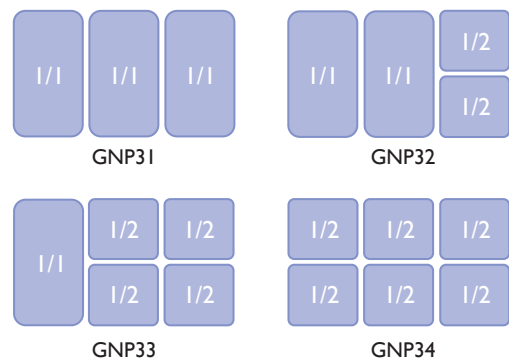
The following Gastronorm container packs are available at special prices when ordered with Victor Hot cupboards.

#### Consort models

Baron models order two packs



#### Crown models



Each pack contains the containers indicated, 150mm deep with lid to suit.



## Gantry & Tray Slides

All models can be fitted with either a glass shelf and sneeze screen, quartz heated curved glass gantry or drop down tray slide.



BM30 Overshelf  
Crown Mobile with shelf and tray slide



BM30MSG Crown Mobile  
Shown with heated gantry and optional  
tray slide



BM40MSG Baron Mobile  
Shown with quartz heated gantry.  
Operates from 13 amp supply



## Executive Models

Mobile models shown are finished in an oak effect plastic coated steel suitable for use in residential dining areas.



Count Junior Executive  
HC20MK



Crown Executive  
BM30MK

### BM30MSG

Crown Mobile in beech effect plastic coated steel, showing quartz heated gantry, tiled and carvery inserts



## Refrigerated Salad Well



RW30MS Empress  
1200mm x 670mm x 900mm - 1.5k  
shown with optional fluorescent  
illuminated gantry

This refrigerated blown air salad well is designed to complement the popular range of General purpose hot cupboards. This enables a matching modular hot and cold servery to be formed.

### Product features

- Automatic defrost & condensate handling system.
- Designed to achieve an air temperature in the well between 3°C and 5°C in ambient temperatures not exceeding 32°C.
- Open ambient cupboard below.
- One piece 304 stainless steel well with radiused edge to base for ease of cleaning.

### Options

- Fluorescent illuminated gantry
- Drop down tray slide.
- Oak or Beech effect plastic coated steel

## Light Duty Hot Cupboards

A range of 8 hot cupboards to suit smaller kitchens.

- 3 removable shelves (except where stated).
- Variable thermostat control (not Duke).
- Neon power indicator.
- 13 amp supply.
- All models are electrically rated at 1kW.



**Princess**  
560 x 360 x 900mm



**Prince**  
560 x 560 x 900mm



**Duke**  
580 x 580 x 900mm  
Pre-set thermostat, 3 adjustable shelves



**Table top**  
560 x 360 x 700mm



**Earl**  
900 x 280 x 625mm  
2 fixed shelves wall mounted



**Jester**  
3 removable shelves  
360 x 560 x 900mm



**Regal**  
4 removable shelves  
360 x 560 x 1200mm

## Mobile Plate Dispensers

- Stainless steel construction.
- Heated or unheated.
- Capacity approx. 60 plates per tube.
- Adjustable to accept plates from 210mm – 285mm (8¼" – 11¼")
- Larger plates can be accommodated to special order.
- 4 heavy duty castors, two braked.
- Removable crumb tray for cleaning.

### Heated models feature:

- 0.8kW heating element.
- Thermostatic control, with neon indicator.
- Curly cable with plug park.
- 13 Amp supply.
- Supplied with lid.

### Plate Lowerator



Adjustable guide rods and multispring mechanism allows easy adjustment for different plate sizes and weights

### Optional extras

- Push bar.
- Corner bumpers.
- Lids – unheated model.
- Larger plates can be accommodated to special order.



**Single stack**  
600 x 400 x 900mm









**Double stack**  
800 x 400 x 900mm

## Gastronorm Containers

- Conforming to DIN 66075 and made from 304 stainless steel.
- Satin finish containers, bright annealed lids.
- Available in eight standard sizes and up to six depths.
- Precise specification allows for stacking without jamming.
- Lids have a bar handle and provide a fit exactly over the container flange.

### Gastronorm Containers



									
<b>GN size</b>		<b>GN 2/1</b>	<b>GN 1/1</b>	<b>GN 2/3</b>	<b>GN 1/2</b>	<b>GN 1/3</b>	<b>GN 1/4</b>	<b>GN 1/6</b>	<b>GN 1/9</b>
External size		650 x 530mm	325 x 530mm	325 x 354mm	325 x 265mm	325 x 176mm	162 x 265mm	162 x 176mm	108 x 176mm
Internal size		625 x 505mm	300 x 505mm	300 x 329mm	300 x 240mm	300 x 151mm	137 x 240mm	137 x 151mm	83 x 151mm
<b>Gastronorm Depth</b>	200mm	<b>GN 2/1-200</b> 57.5 litres	<b>GN 1/1-200</b> 28.0 litres	<b>GN 2/3-200</b> 18.0 litres	<b>GN 1/2-200</b> 12.5 litres	<b>GN 1/3-200</b> 7.8 litres	<b>GN 1/4-200</b> 5.5 litres	<b>GN 1/6-200</b> 3.4 litres	—
	150mm	<b>GN 2/1-150</b> 57.5 litres	<b>GN 1/1-150</b> 21.0 litres	<b>GN 2/3-150</b> 13.0 litres	<b>GN 1/2-150</b> 9.5 litres	<b>GN 1/3-150</b> 7.5 litres	<b>GN 1/4-150</b> 4.0 litres	<b>GN 1/6-150</b> 2.4 litres	—
	100mm	<b>GN 2/1-100</b> 57.5 litres	<b>GN 1/1-100</b> 14.0 litres	<b>GN 2/3-100</b> 9.0 litres	<b>GN 1/2-100</b> 6.5 litres	<b>GN 1/3-100</b> 4.0 litres	<b>GN 1/4-100</b> 2.8 litres	<b>GN 1/6-100</b> 1.6 litres	<b>GN 1/9-100</b> 1.0 litres
	65mm	<b>GN 2/1-65</b> 57.5 litres	<b>GN 1/1-65</b> 9.0 litres	<b>GN 2/3-65</b> 5.5 litres	<b>GN 1/2-65</b> 4.0 litres	<b>GN 1/3-65</b> 2.5 litres	<b>GN 1/4-65</b> 1.8 litres	<b>GN 1/6-65</b> 1.0 litres	<b>GN 1/9-65</b> 0.6 litres
	40mm	—	<b>GN 1/1-40</b> 5.0 litres	—	<b>GN 1/2-40</b> 2.0 litres	—	—	—	—
	20mm	<b>GN 2/1-20</b> Tray	<b>GN 1/1-20</b> Tray	<b>GN 2/3-20</b> Tray	<b>GN 1/2-20</b> Tray	<b>GN 1/3-20</b> Tray	<b>GN 1/4-20</b> Tray	—	—



## Ambassador Service Trolleys

Particularly suited to the requirements of the Health care sector. Ambassador trolleys are suitable for use in Hospitals, Nursing Homes, Community Care Centres, Elderly Persons Homes and other residential care facilities. Ambassador Trolleys are also ideal for use in executive suites and conference centres.

The Ambassador range of HOTKOLD Food service trolleys combines Bains Marie, Hot Cupboard and chilled cupboard to provide a versatile trolley designed for mobile food service.

- Digital display to hot cupboard.
- Top level inclined control panel.
- Adjustable thermostatic controls to Bains Marie & Hot cupboard.
- Double skin construction providing coolwall exterior for safe and efficient operation.
- 100mm swivel castors, two braked.
- Sturdy push bar.
- Four corner bumpers.
- Drop down insulated doors/shelves.
- 13 amp plug fitted to curly cable.

The lower sections can be either ambient or chilled using Victor StayKold Eutectic plates (not included in the price). HotKold & HotKold 500 models use 4 plates, HotKold Junior models use 3 plates.

### Optional extras

- Recessed heated top.
- Additional Push Bar.
- Tray Rail & over shelves.

### Staykold eutectic plates

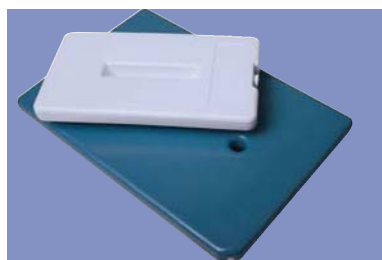
The cold sections use Victor StayKold Eutectic Plates. The lightweight hygienic way to keep food chilled. Simply place in a freezer at minus 3°C for 12 hours.

GN1/3 size 176 x 325 x 30mm.

- HotKold models require 4 plates
- HotKold Junior models require 3 plates.



Recessed top available with all models



StayKold Eutectic Plates



HotKold AMB1



Executive 500 HotKold AMB6T



Junior HotKold AMB2

All models accept 150mm deep GN containers

	Model	Dimensions (mm)			Loading	Finish		Towable	
		Length	Depth	Height		Stainless Steel	Oak	Stainless Steel	Oak
Standard	HotKold	1270	700	900	2.25kW	AMB1	AMB3		
	HotKold Junior	980	700	900	1.75kW	AMB2	AMB4		
	HotKold 500	1115	550	900	1.75kW	AMB5	AMB6		
Heavy Duty	HotKold	1250	680	1000	1kW	AMB22		AMB22TOW	
	HotHot	1250	680	1000	1kW	AMB20		AMB20TOW	
	HotKold Junior	1130	680	1000	1kW	AMB32		AMB32TOWS	AMB32TOWT
	HotHot Junior	1130	680	1000	1kW	AMB30		AMB30TOW	

Dimensions include handle (where fitted)

## Ambassador Heavy Duty

AMB20  
HotHot



Ambassador Heavy Duty models feature insulated cabinets resulting in increased energy efficiency and lower running costs.

### Heavy duty ambassador

Based upon the standard Ambassador range the heavy duty models have been specifically designed to meet the requirements of satellite dining in care and nursing homes.

- Fold over hinged top/serving area.
- Elements covered by stainless steel well\*.
- Heavy duty 150mm all swivel castors two braked.
- Robust stainless steel push bar to both ends.
- Drop down insulated doors.
- Digital display to hot cupboard.
- 

HotHot models feature a heated bains marie section and two heated cupboards with drop down doors.

HotKold models feature a heated bains marie section, one heated and one ambient/chilled cupboard using StayKold eutectic plates.

The heavy duty models can be adapted and fitted with a towing bracket assembly to allow one or more trolleys to be towed using a suitable truck. Please contact our customer service department for further details.



\*Towing versions exclude stainless steel well



AMB32 tow models in action

## Heavy Duty Hot Cupboards

A comprehensive range of plain top Hot Cupboards. The Peer range is built to the highest quality standards for maximum safety, ease of use and cleanability.

Available in 4 standard lengths.

Heavy duty Peers are aimed at the busy kitchen and are particularly suited to hotels, restaurants, conference universities, schools and holiday centres.



### ELECTRIC MODELS

#### Hot cupboard features

- Side mounted fan assisted heating module to all models.
- Digital temperature display.
- Adjustable thermostatic control.
- Double skin construction providing coolwall exterior.
- Fully gastronorm compatible cupboard.
- Rolled edge to top on operator's side.
- Easy glide top hung doors with recessed handles.
- Mounted on four castors, two braked. Option of height adjustable legs available.
- Two removable shelves, one height adjustable, with uncluttered interior for easy cleaning.
- 700mm deep front to back, 900mm high to top.



#### Cleanability

- Victor Hot Cupboards include design features to make cleaning quick and easy.
- Top hung removable sliding door with zero dirt traps to front edge.
- Zero dirt traps to front edge.
- Internal radius corners.
- No sharp edges or protruding fastenings.

#### Optional extras

- Height adjustable legs.
- Stainless steel interior.
- Rolled upstand to rear.
- Lockable doors.
- Additional shelf bars and brackets.
- Tray slides.
- Over shelves and gantries see page 18.
- Commando socket and cable.



**GAS OPTIONS**

Victor Peer heavy duty hot cupboards are available gas powered (Natural gas or LPG). They are third party certificated and CE marked in accordance with the EC gas directive.

Gas models feature a combined spark ignition, flame failure and thermostatic control. Units are supplied with a 1/2" BSP female gas connection.

The digital temperature display is an optional extra on gas models and if fitted will require a 13 Amp supply.

Gas models supplied on height adjustable legs as standard.

**Pass through models**

All Peer models are available pass through with removable sliding doors to both sides.

**Two tier models**

All Peer models are available two tier with separate controls to each cupboard.

These models are not suitable to be fitted with castors.

Two Tier models are 1700mm high.



PEER12TNAT

**ELECTRIC**

Units 700mm deep 900mm high	Length							
	1205mm		1605mm		1905mm		2242mm	
Two tier 1700mm high	Model	kW	Model	kW	Model	kW	Model	kW
Fan assisted	PEER12Z	2	PEER16Z	2	PEER19Z	2	PEER22Z	2
Fan assisted Pass through	PEER12DZ	2	PEER16DZ	2	PEER19DZ	2	PEER22DZ	2
Two tier fan assisted	PEER12TZ	4	PEER16TZ	4	PEER19TZ	4		
Two tier fan assisted Pass through	PEER12TDZ	4	PEER16TDZ	4	PEER19TDZ	4		

**NATURAL GAS**

Natural Gas	PEER12NAT	4.6	PEER16NAT	4.6	PEER19NAT	4.6	PEER22NAT	4.6
Natural Gas Pass through	PEER12DNAT	4.6	PEER16DNAT	4.6	PEER19DNAT	4.6	PEER22NAT	4.6
Natural Gas Two tier	PEER12TNAT	9.2	PEER16TNAT	9.2	PEER19TNAT	9.2		
Natural Gas Two tier Pass through	PEER12TDNAT	9.2	PEER16TDNAT	9.2	PEER19TDNAT	9.2		



PEER 19

## Heavy Duty Bains Marie

A comprehensive range of Bains Marie Hot Cupboards. The Sceptre range is built to the highest quality standards for maximum safety, ease of use and cleanability.

Available in 4 standard lengths.

Heavy duty Sceptres are aimed at the busy kitchen and are particularly suited to hotels, restaurants, conference universities, schools and holiday centres.



### ELECTRIC MODELS

#### Bains Marie features

- One piece 304 stainless steel well can be used wet or dry.
- Simmerstat control.
- Raised lip to top with fixed notched positions for bridging bars.
- Removable element tray for easy servicing.
- Sloping well to drain off point with tap.

#### Hot cupboard features

- Side mounted fan assisted heating module to all models.
- Digital temperature display.
- Adjustable thermostatic control.
- Double skin construction providing coolwall exterior.
- Fully gastronorm compatible cupboard.
- Rolled edge to top on operator's side.
- Easy glide top hung doors with recessed handles.
- Mounted on four castors, two braked. Option of height adjustable legs available.
- One removable shelf.
- Uncluttered interior with radius corners for easy cleaning.

#### Cleanability

- Victor Hot Cupboards include design features to make cleaning quick and easy.
- Top hung removable sliding doors.
- Zero dirt traps to front edge.
- Internal radius corners.
- No sharp edges or protruding fastenings.

#### Optional extras

- Height adjustable legs.
- Stainless steel interior.
- Rolled upstand to rear.
- Lockable doors.
- Additional shelf bars and brackets.
- Swivel arm drain.
- Swivel arm feed valve.
- GNI/I Carvery inserts.
- Tray Slides.
- Over shelves and gantries see page 18.
- Commando socket and cable.

**GAS OPTIONS**

All Sceptre heavy duty bains marie hot cupboards are available gas powered (Natural gas or LPG). They are third party certificated and CE marked in accordance with the EC gas directive.

Gas models feature independent combined spark ignition, flame failure and thermostatic controls to the bains marie and hot cupboard. Units are supplied with a 1/2" BSP female gas connection.

**Pass through models**

All Sceptre models are available pass through with removable sliding doors to both sides.

**Ambient cupboard models**

All Sceptre models are available with an open ambient cupboard below. These are supplied without a shelf.



SCEP12



SCEP19

**ELECTRIC**

Units 700mm deep 900mm high	Length							
	1205mm		1605mm		1905mm		2242mm	
	Model	kW	Model	kW	Model	kW	Model	kW
Fan assisted	<b>SCEP12Z</b>	2.5	<b>SCEP16Z</b>	3.8	<b>SCEP19Z</b>	4.4	<b>SCEP22Z</b>	5.0
Fan assisted Pass through	<b>SCEP12DZ</b>	2.5	<b>SCEP16DZ</b>	3.8	<b>SCEP19DZ</b>	4.4	<b>SCEP22DZ</b>	5.0
Open ambient cupboard	<b>SCEP12AMBZ</b>	1.5	<b>SCEP16AMBZ</b>	1.8	<b>SCEP19AMBZ</b>	2.4	<b>SCEP22AMBZ</b>	3.0

**NATURAL GAS**

Natural Gas	<b>SCEP12NAT</b>	9.2	<b>SCEP16NAT</b>	9.2	<b>SCEP19NAT</b>	9.2	<b>SCEP22NAT</b>	9.2
Natural Gas Pass through	<b>SCEP12DNAT</b>	9.2	<b>SCEP16DNAT</b>	9.2	<b>SCEP19DNAT</b>	9.2	<b>SCEP22DNAT</b>	9.2
Open ambient cupboard	<b>SCEP12AMBNAT</b>	4.6	<b>SCEP16AMBNAT</b>	4.6	<b>SCEP19AMBNAT</b>	4.6	<b>SCEP22AMBNAT</b>	4.6



## Kitchen Servery Gantries

When combined with Peer or Sceptre Hot Cupboards the one, two or three tier over shelves, detailed below, form a highly practical kitchen servery or pass.

The flexibility of options available allow a kitchen specifiers exact requirements to be met.

The photos opposite illustrate the range, however we are able to vary shelf heights and configurations upon request.

### Features

- 305mm wide heavy duty stainless steel shelves securely fixed to hot cupboard top.
- Integral wired to MCB within Hot cupboard.
- Option of rocker or dimmer switch to gantry light.
- 300 Watt operator changeable quartz heat lamps with protective guards as standard.

### Options

- Tab grabbers.
- Sneeze screens.
- Fluorescent lamps.

Ambient Shelves	Part No.	Overall height	Loading by length		
			1205mm	1605mm	1905mm
Single tier	<b>KSSTA</b>	340mm	—	—	—
Two tier	<b>KSTTA</b>	630mm	—	—	—
Three tier	<b>KS3TA</b>	920mm	—	—	—
<b>Heated Shelves</b>					
Single tier	<b>KSSTH</b>	340mm	1kW	1.5kW	2kW
<b>Quartz Heated Shelves (electric element within shelf)</b>					
Quartz under top shelf, ambient lower shelf					
Single tier	<b>KSSTQ</b>	340mm	0.9kW	1.2kW	1.5kW
Two tier	<b>KSTTQA</b>	630mm	0.9kW	1.2kW	1.5kW
Quartz lamps under both shelves					
Two tier	<b>KSTT2Q</b>	630mm	1.8kW	2.4kW	3.0kW
Quartz under top two shelves, ambient lower shelf					
Three tier	<b>KS3T2QA</b>	920mm	1.8kW	2.4kW	3.0kW
Quartz under all 3 shelves					
Three tier	<b>KS3T3Q</b>	920mm	2.7kW	3.6kW	4.5kW

Two and three tier shelves can be supplied with a shortened top shelf to accommodate an order printer (this reduces the electrical loading by 300W, one quartz heat lamp).



## Le Pass Microwave Benches



Shown with Sovereign heated drawer unit under

KSMB12  
1205 x 700 x 1360mm

The Le Pass Microwave bench features a strong stainless steel over shelf 380mm high enabling the unit to accommodate up to 4 commercial microwaves. The Bench is pre-wired with 4 switched socket outlets to resettable MCB's allowing for a quick, neat and tidy installation without the need for additional sockets to be installed in the kitchen. The Microwave bench is wired into the mains supply using either a three phase or single phase connection.

## Le Pass Work Benches

Available in 3 standard lengths, 1205, 1605 and 1905mm. Le Pass Work Benches are designed to complement the Victor Peer & Sceptre range of Bains Marie and Hot Cupboards and come pre-wired with MCB's and switched socket outlets enabling under counter appliances, fridges, heated drawers units etc, to be installed without the need for unsightly and dangerous trailing cables. With the addition of any of the kitchen servery range of ambient or quartz heated gantries a useful kitchen pass can be created.



### Work bench features

- 1.5mm thick Stainless Steel top with radiused front edge.
- Height adjustable feet.
- Sound deadening to top.
- Fully welded construction, open to the front to allow for under counter appliances.

Part No	Dimensions (mm)
<b>KSBI2</b>	1205 x 700 x 900
<b>KSBI6</b>	1605 x 700 x 900
<b>KSBI9</b>	1905 x 700 x 900

### Electrical features



- Four pre-wired single switched socket outlets to resettable MCB's.
- Easily installed by means of a single cable and commando socket.
- Suitable for three phase or single phase installations.

### Options

- Additional switched socket outlets.
- Mains cable fitted with commando socket.
- Ambient and quartz heated over shelves.

For standard stainless steel benches see price list.



## Sovereign Hot Food Holding System

### Maximum storage – minimum footprint

Victor heated drawers enable hot food to be prepared in advance of the anticipated serving time and stored in gastronorm containers in each of the three heated drawers.

The blown air heating module circulates hot air around the containers, combined with the integral water tray in the base of the unit hot food is kept in optimum condition until required.

- Drawers designed to accept 6 x GN1/1 containers or equivalent.
- A practical solution to meeting the demands of party catering.
- Enables service levels to be maintained in times of peak demand.

### Product features

- 2 or 3 drawer storage.
- Accepts 2 x 1/1GN containers per drawer (containers not included).
- Stainless steel construction.
- Thermostatic control.
- Drawers are easily removable for cleaning.
- Proven fan assisted heating module.



Food is stored in gastronorm containers in the three heated drawers.



Hot air is forced over the water tray, providing humidity to the cabinet.



Free Standing Unit

Part No.	Number of drawers	Dimensions	Loading kW
<b>HD75VM</b>	Three	760 x 700 x 900mm	1.5kW

### Free standing unit

- Designed to suite with the Victor Peer and Sceptre heavy duty hot cupboards or existing kitchen equipment.
- 900mm high stainless steel work top with radiused front edge.
- Mounted on castors the unit is ideal to be sited next to an existing servery, back bar or preparation point.
- Supplied with 13 amp plug fitted.
- Heated drawer capacity 2 x GN1/1 containers 150mm deep in the bottom drawer 2 x GN1/1 containers 100mm deep in the top and middle drawers.



Part No.	Number of drawers	Dimensions	Loading kW
<b>HD75RU</b>	Three	760 x 650 x 850mm	1.5kW
<b>HD75RU2</b>	Two	760 x 650 x 655mm	1.5kW
<b>HD60RU</b>	Three	610 x 780 x 850mm	1.5kW

### Slide under unit

Available in two heights the two or three drawer units are designed to be positioned under a work bench or counter.

- Mounted on small rollers to the rear and levelling feet to the front.
- 850 or 655mm high stainless steel top with square front edge.
- Provides heated storage space in the tightest of kitchens.
- Ideal for retro fitting.
- Supplied with 13 amp plug fitted.

Heated drawer capacity 2 x GN1/1 containers 150mm deep in each drawer.

N.B. Slide under units must be positioned under a bench or fixed in position to prevent tipping.

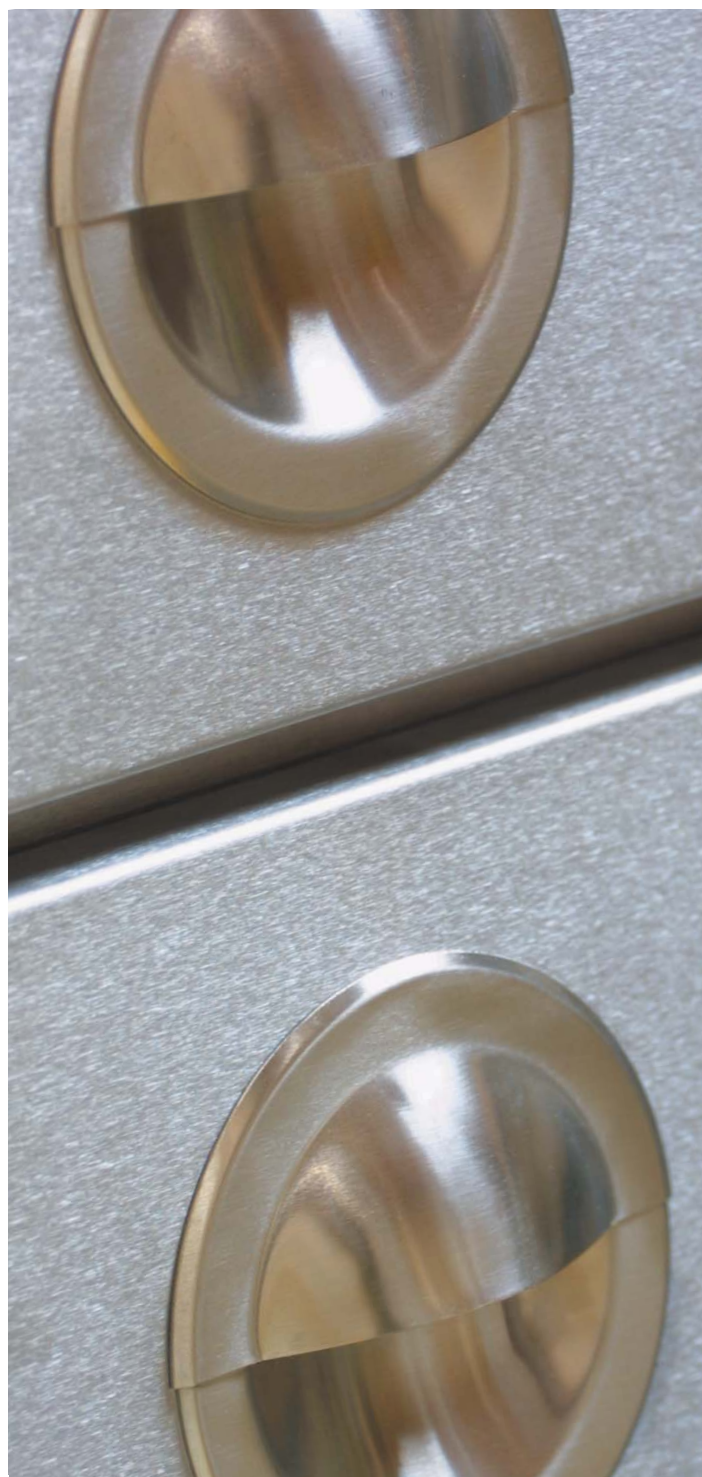


## High Capacity Kitchen Servery



Combination Bain Marie Hot Cupboards

Part No.	Size 1960 x 700 x 900mm	Loading kW
<b>SCEPHD09</b>	3 pan bains marie hot cupboard	4kW
<b>SCEPHDD09</b>	3 pan bains marie pass through hot cupboard	4kW
<b>PEERHD09</b>	Plain top hot cupboard	3kW
<b>PEERHDD09</b>	Plain top hot cupboard pass through	3kW
Each unit contains 3 heated drawers (two 150mm deep & one 100mm deep)		



Bespoke special size units available



Le Pass High Capacity Kitchen Servery

Part No.	Size 1960 x 700 x 1665mm	Loading kW
<b>SCEPHD09TT2Q</b>	3 pan bains marie hot cupboard	7kW
<b>SCEPHDD09TT2Q</b>	3 pan bains marie pass through hot cupboard	7kW
<b>PEERHD09TT2Q</b>	Plain top hot cupboard	6kW
<b>PEERHDD09TT2Q</b>	Plain top hot cupboard pass through	6kW
Each unit contains 3 heated drawers & a two tier quartz heated overshoelf		

### High capacity le pass kitchen serveries

Combines a two tier quartz heated over shelf to the base combination unit to form a highly functional servery or plating up point with a Gastronorm capacity of 9 x GNI/I containers.

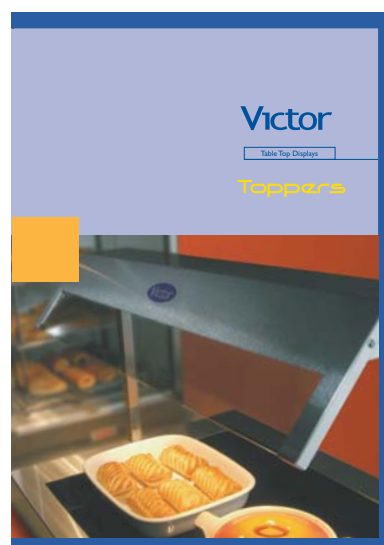
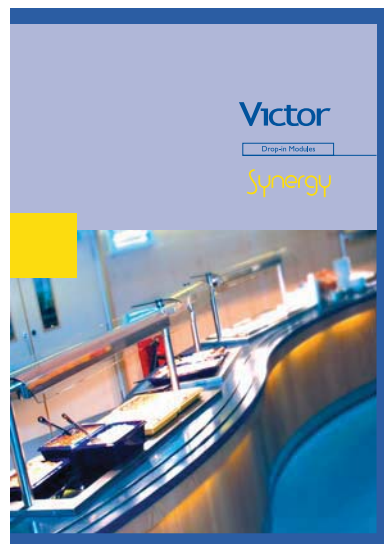
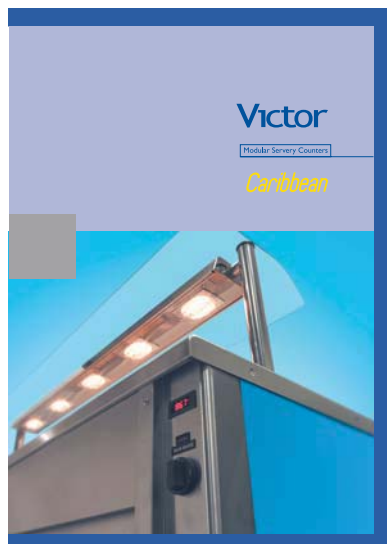
## Technical Specification

	External Dimensions (mm)			Internal Dimensions (mm)			kW loading	10" plates*	Plated meals	GN opening
	l	d	h	l	d	h				
<b>GENERAL PURPOSE</b>										
Consort mobile	980	670	900	760	545	390	2	258	36	2 x GN1/1
Consort static	900	670	900	760	545	560	2	360	60	2 x GN1/1
Crown mobile	1285	670	900	1060	545	390	3	344	48	3 x GN1/1
Crown static	1205	670	900	1060	545	560	3	480	80	3 x GN1/1
Baron mobile	1685	670	900	1460	545	390	3	434	60	4 x GN1/1
Count junior mobile	980	670	900	760	545	390	1	258	36	
Count junior static	900	670	900	760	545	560	1	360	60	
Count mobile	1285	670	900	1060	545	390	1.5	344	48	
Count static	1205	670	900	1060	545	560	1.5	480	80	
Baroness mobile	1685	670	900	1460	545	390	1.2	434	60	
Countess mobile	1205	450	900	1060	315	390	1.5	172	24	
Countess static	1125	450	900	1060	315	560	1.5	240	40	
Countess junior	825	500	850	650	360	390	1	80	10	
Countess junior BM	825	500	850	650	360	390	1	80	10	2 x GN1/3
Duke	580	580	900	575	545	770	1	300	38	
Prince	560	560	900	555	550	760	1	300	38	
Princess	560	360	900	555	350	760	1	100	20	
Regal	350	560	1200	355	540	950	1	150	28	
Jester	360	560	900	355	540	650	1	110	20	
Table top	560	360	700	555	350	560	1	80	16	
Earl	900	360	625	895	280	485	1	80	18	
<b>AMBASSADOR TROLLEYS</b>										
HotKold	1270	700	900	1060	560	185	2.25	320	40	3 x GN1/1
HotKold junior	980	700	900	750	560	185	1.75	200	30	2 x GN1/1
HotKold 500	1115	550	900	900	400	185	1.75	180	21	1 x GN1/1 + 1 x GN1/3
<b>AMBASSADOR HEAVY DUTY</b>										
HotKold	1250	680	1000	960	560	185	1	240	30	3 x GN1/1
HotKold junior	1130	680	970	750	560	185	1	200	30	2 x GN1/1
HotHot	1250	680	1000	960	560	185	1	280	36	2 x GN1/1
HotHot junior	1130	680	970	750	560	185	1	240	36	2 x GN1/1

	External Dimensions (mm)			Internal Dimensions (mm)			kW loading	10" plates*	Plated meals	GN opening
	l	d	h	l	d	h				
<b>ELECTRIC HOT CUPBOARDS</b>										
Peer 1200	1205	700	900	1035	545	520	2	440	80	
Peer 1600	1605	700	900	1435	545	520	2	550	100	
Peer 1900	1905	700	900	1735	545	520	2	660	120	
Peer 2200	2242	700	900	2070	545	520	2	770	140	
Peer 1200 - two tier	1205	700	1700	1035	545	520	4	880	160	
Peer 1600 - two tier	1605	700	1700	1435	545	520	4	1100	200	
Peer 1900 - two tier	1905	700	1700	1735	545	520	4	1320	240	
<b>Electric Bains Marie Hot Cupboards</b>										
Sceptre 1200	1205	700	900	1035	545	320	2.5	272	46	3 x GN1/1
Sceptre 1600	1605	700	900	1435	545	320	3.8	340	60	4 x GN1/1
Sceptre 1900	1905	700	900	1735	545	320	4.4	408	72	5 x GN1/1
Sceptre 2200	2242	700	900	2070	545	320	5	472	84	6 x GN1/1
<b>Electric Bains Marie Open Ambient Cupboards</b>										
Sceptre 1200	1205	700	900	1035	545	420	1.5	350		3 x GN1/1
Sceptre 1600	1605	700	900	1435	545	420	1.8	425		4 x GN1/1
Sceptre 1900	1905	700	900	1735	545	420	2.4	500		5 x GN1/1
Sceptre 2200	2242	700	900	2070	545	420	3	575		6 x GN1/1
<b>Gas Hot Cupboards</b>										
Peer 1200	1205	700	900	1035	545	540	4.6	440	80	
Peer 1600	1605	700	900	1435	545	540	4.6	550	100	
Peer 1900	1905	700	900	1735	545	540	4.6	660	120	
Peer 2200	2242	700	900	2070	545	540	4.6	770	140	
Peer 1200 - two tier	1205	700	1700	1035	545	540	9.2	880	160	
Peer 1600 - two tier	1605	700	1700	1435	545	540	9.2	1100	200	
Peer 1900 - two tier	1905	700	1700	1735	545	540	9.2	1320	240	
<b>Gas Bains Marie Hot Cupboards</b>										
Sceptre 1200	1205	700	900	1035	545	340	9.2	272	46	3 x GN1/1
Sceptre 1600	1605	700	900	1435	545	340	9.2	340	60	4 x GN1/1
Sceptre 1900	1905	700	900	1735	545	340	9.2	408	72	5 x GN1/1
Sceptre 2200	2205	700	900	2070	545	340	9.2	472	84	6 x GN1/1
<b>Gas Bains Marie Open Ambient Cupboards</b>										
Sceptre 1200	1205	700	900	1035	545	440	4.6	350		3 x GN1/1
Sceptre 1600	1605	700	900	1435	545	440	4.6	425		4 x GN1/1
Sceptre 1900	1905	700	900	1735	545	440	4.6	500		5 x GN1/1
Sceptre 2200	2242	700	900	2070	545	440	4.6	575		6 x GN1/1

\*Plate capacities are dependent on plate type. Large numbers of plates stored in a Hot Cupboard will effect performance and reduce ease of mobility.

**All our other product range brochures, illustrated below are available on request.  
Please contact our customer services department for copies.**



Operating instructions, technical datasheets, photographs, brochures and AutoCAD blocks are available from [www.victoronline.co.uk](http://www.victoronline.co.uk)

The Victor CD contains all product brochures and price lists in PDF format as well as all product photographs and AutoCAD blocks of the most popular products.



# Victor

## Hot Cupboards

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