

Pie Master Pie & Food Warmers

Stylishly designed, attractive and functional Pie Masters display food at the desired serving temperature. With a variety of sizes and options available, they set the standard for display of pies, sausage rolls and other pastry based hot foods.



Three sizes are available with capacity for 25, 50 or 100 pies. They all feature a modern, brushed stainless steel body with adjustable feet.

Racks can be installed horizontally or at an angle to enable contents to be displayed in the most appealing way.

"L" models feature an internal light to illuminate food as well as a steam pan seated in a baffle tray to produce a delicate steam to keep food moist.

"S" models have stainless steel doors and a stainless steel back panel.

FEATURES

- Stylish brushed stainless design
- Variety of sizes up to - 25, 50 and 100 pie capacity
- Adjustable feet
- Easily removable crumb tray
- Display racks in each unit can be positioned horizontally or at an angle enabling the best display of contents.
- Stop rail on each shelf stopping food touching glass
- Sliding glass door variations (50 & 100 pie capacity models). Hinged glass door (25 pie capacity models)
- Stainless steel door & back variations for 50 & 100 pie capacity models

ADDITIONAL FEATURES - RANGE WITH LIGHTS

- Baffle tray with steam pan (1/9 gastronorm) in the base of the unit to provide moisture to contents
- Internal light to illuminate contents is easy to replace





PM25L has internal light



PM50L has internal light



PM100L has internal light



PM50G has glass doors both sides



PM100S has stainless steel doors and a stainless steel back



Black Pie Master Pie & Food Warmers



This great new range all feature a modern, black powder coated body and adjustable feet. The cleverly designed display racks can also be installed either horizontally or at an angle enabling the contents to be displayed in the most appealing way.

For enhanced functionality, the PMB25L, PMB50L and PMB100L models also feature a baffle tray in the base along with a centrally positioned steam pan that produces a delicate steam to keep food moist. An internal light in the ceiling of the machines produces a warm coloured light, further enhancing the appeal and presentation of the food.



FEATURES

- Stylish black powder coated finish on stainless steel construction
- Variety of sizes up to - 25, 50 and 100 pie capacity
- Display racks in each unit can be positioned horizontally or at an angle enabling the best display of contents
- Sliding glass door variations (50 & 100 pie capacity models). Hinged glass door (25 pie capacity models)
- Internal light to illuminate contents, globe is easy to replace
- Baffle tray with steam (1/9 gastronorm) pan in the base of the unit to provide moisture to contents
- Stop rail on each shelf so food does not touch the glass
- Adjustable feet
- Easily removable crumb tray

SPECIFICATIONS

MODEL	PIE CAPACITY	DOORS	INTERNAL LIGHT	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
PM25	25	Hinged glass door	No	1100	4.8	401 x 398 x 585
PM25L	25	Hinged glass door	Yes	1200	5.2	401 x 398 x 585
PM50	50	Glass doors single side	No	1250	5.4	610 x 392 x 507
PM50G	50	Glass doors both sides	No	1250	5.4	610 x 392 x 507
PM50L	50	Glass doors single side	Yes	1350	5.9	610 x 392 x 507
PM50LG	50	Glass doors both sides	Yes	1350	5.9	610 x 392 x 507
PM50S	50	Stainless steel doors & back	No	1250	5.4	610 x 392 x 507
PM100	100	Glass doors single side	No	1550	6.7	772 x 392 x 587
PM100G	100	Glass doors both sides	No	1550	6.7	772 x 392 x 587
PM100L	100	Glass doors single side	Yes	1650	7.2	772 x 392 x 587
PM100LG	100	Glass doors both sides	Yes	1650	7.2	772 x 392 x 587
PM100S	100	Stainless steel doors & back	No	1550	6.7	772 x 392 x 587
PMB25L	25	Hinged glass door	Yes	1200	5.2	401 x 398 x 585
PMB50L	50	Glass doors single side	Yes	1350	5.9	610 x 392 x 507
PMB100L	100	Glass doors single side	Yes	1650	7.2	772 x 392 x 587

Stainless Steel Design Pie Warmers

All units have thermostat control, thermometer and removable crumb trays. Models 40DT and 80DT have removable drawers with stainless steel fronts and are designed for pies, pastries and sausage rolls. The 83DT has sliding steel doors, three removable wire shelves and is designed for pies and food containers. *Roband pie warmers are ideal for lunch rooms, canteens and construction sites.*

FEATURES

- Precise thermostat control
- Easily removable shelves, doors, drawers and crumb tray for easy cleaning
- Double skin cavity for even temperature and low running costs
- Thermometer
- Single phase 10 Amp plug



40DT



83DT

SPECIFICATIONS

MODEL	DESCRIPTION	PIE CAPACITY (Approx.)	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
40DT	4 removable drawers	40	1250	5.4	505 x 320 x 360
80DT	6 removable drawers	80	1250	5.4	585 x 350 x 485
83DT	Sliding steel doors	40	1250	5.4	585 x 350 x 485