



Heating equipment catalog



MADE IN EU

30years
of experience

TABLE OF CONTENTS

HEATING EQUIPMENT

5

TECHNICAL DESCRIPTION	5
BAIN-MARIES	7
STATIONARY BAIN-MARIES	8
STATIONARY BAIN-MARIES WITH CUPBOARD	9
PORTABLE BAIN-MARIES	10
HEATED OVERSHELVES	13
BASKET DISPENSER	15
PLATE LOWERATOR	15
HOT CUPBOARDS	17
PORTABLE BANQUETING HOT CUPBOARD	21
HOT CUPBOARD WITH DRAWERS	23
TABLE OF PRICE SURCHARGES	24

DESIGNATIONS USED IN THE CATALOGUE

SMOOTH CONTROL

Smooth adjustment for easy adaptation of suitable temperature to the user's individual needs.

MINERAL INSULATION

Additional insulation used in heating equipment increases appliance reliability and reduces energy consumption.

HEATING EQUIPMENT



DORA METAL – is a specialist manufacturer of catering equipment made of stainless steel. We are happy to present our new offer of heating equipment. Our new offer is the result of our extensive experience, professional approach, and constant technological development of our company whose products are already in use in more than 100 000 facilities throughout the world. It is no coincidence that the solutions proposed in heating equipment combine ergonomics, functionality and an aesthetic finish. Our products which have been designed in accordance with the latest global trends and meet international standards of quality and safety guarantee top quality as well as many years of fault-free use.

INTENDED PURPOSE

The products of this type belong to basic equipment of professional kitchens in mass catering facilities, i.e. hotels, restaurants, canteens at schools, hospitals or companies.

PRODUCT RANGE

Heating equipment presented in this catalogue has been divided into the following groups according to its construction and intended purpose:

- portable bain-maries
- stationary bain-maries
- dispensers and lowerators
- heated and hot cupboards
- heated overselves

HEATING EQUIPMENT

CONSTRUCTION AND FINISH

All the products are made of certified stainless steels. The catalog presents the standard finish of products as regards dimensions and construction. The manufacturer reserves the right to make structural modifications as a result of product modification.

Heating equipment is made of 0.8 ÷ 2.0 mm thick metal sheets, as well as square and circular sections (40x40x1.2 and 30x30x1.0). Mineral wool is used as an insulating material for the bodies.

All the stationary products are equipped with adjustable feet for height adjustment as standard. The portable products are equipped with castors- typically two castors with lock are fitted in each piece of portable equipment.

CERTIFICATES

All the products offered in the catalog are manufactured in compliance with the requirements set by the catering industry and institutions appointed to control the sanitary and epidemiology conditions in the mass catering facilities and have the necessary certificates.



BAIN-MARIES

The bain-marie functions as a heater which keeps the dishes put in the bain-marie warm. Dora Metal offers different bain-maries: from two- to four-chamber, on cupboard base, with or without door, portable and stationary.

The Dora Metal bain-maries maintain the temperature for a longer period of time and heat cold dishes as well.

The great advantage of the catering bain-maries is their solid construction made of stainless steel. This material protects the appliances against detrimental effects of water condensation resulting from hot meals and prevents them from corrosion. In addition, the appliances made of stainless steel are characterised by resistance to chemical and mechanical damages. This ensures long service life and does not force purchase of new units.



STATIONARY BAIN-MARIES



STATIONARY BAIN-MARIE
DM-94263

As standard:

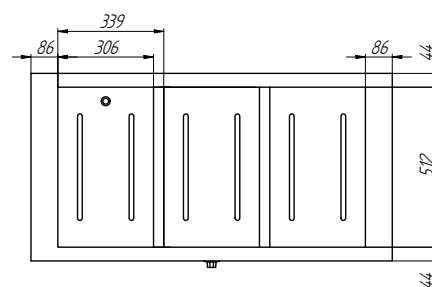
- DM-94262- separator l=510 mm- 1 pc
- DM-94263- separator l=510 mm- 2 pcs
- DM-94264- separator l=510 mm- 3 pcs

Catalog number	Dimensions [mm]	Water type	Capacity	Number of chambers	Independent chambers control	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]
DM-94262	820x600x850	+	2x1/1 GN	1	-	1400	230/50	30 ÷ 95
DM-94262/2	820x600x850	+	2x1/1 GN	2	+	1400	230/50	30 ÷ 95
DM-94263	1155x600x850	+	3x1/1 GN	1	-	2100	230/50	30 ÷ 95
DM-94263/3	1155x600x850	+	3x1/1 GN	3	+	2100	230/50	30 ÷ 95
DM-94264	1495x600x850	+	4x1/1 GN	1	-	2800	230/50	30 ÷ 95
DM-94264/4	1495x600x850	+	4x1/1 GN	4	+	2800	230/50	30 ÷ 95

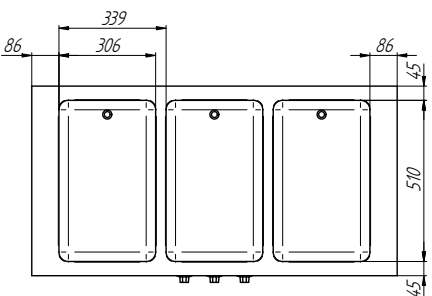


STATIONARY BAIN-MARIE
DM-94263/3

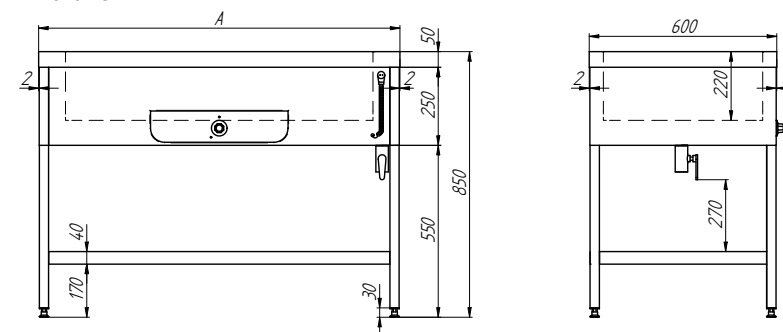
one-chamber bain-marie



multi-chamber bain-marie



front view



SMOOTH
CONTROL

MINERAL
INSULATION

TABLETOP BAIN-MARIE WITH CUPBOARD



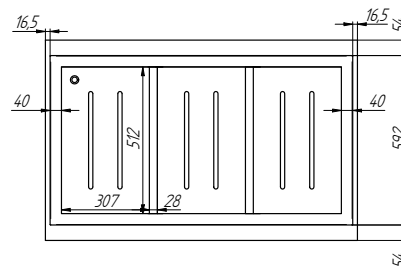
TABLETOP BAIN-MARIE WITH CUPBOARD
DM-94253
DM-94253/3 (photo)

As standard:

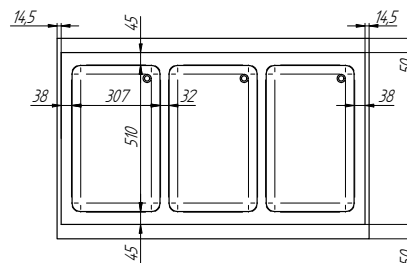
- DM-94252- separator l=510 mm- 1 pc
- DM-94253- separator l=510 mm- 2 pcs
- DM-94254- separator l=510 mm- 3 pcs

Catalog number	Dimensions [mm]	Water type	Capacity	Number of chambers	Independent chambers control	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]
DM-94252	755x700x850	+	2x1/1 GN	1	-	1600	230/50	30 ÷ 95
DM-94252/2	755x700x850	+	2x1/1 GN	2	+	1600	230/50	30 ÷ 95
DM-94253	1090x700x850	+	3x1/1 GN	1	-	2400	230/50	30 ÷ 95
DM-94253/3	1090x700x850	+	3x1/1 GN	3	+	2400	230/50	30 ÷ 95
DM-94254	1425x700x850	+	4x1/1 GN	1	-	3200	230/50	30 ÷ 95
DM-94254/4	1425x700x850	+	4x1/1 GN	4	+	3200	230/50	30 ÷ 95

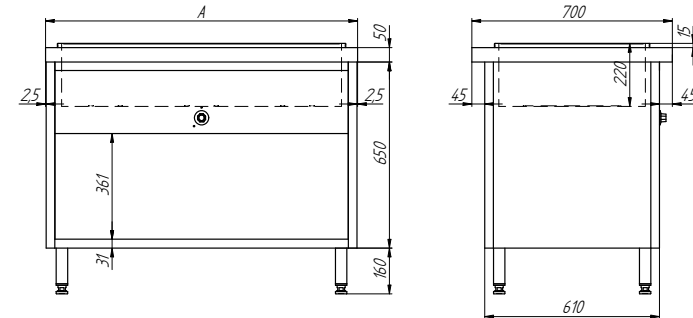
one-chamber bain-marie



multi-chamber bain-marie



front view



SMOOTH
CONTROL

MINERAL
INSULATION

PORTABLE BAIN-MARIE



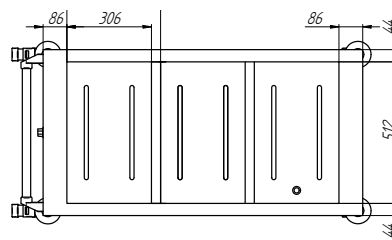
PORTABLE BAIN-MARIE
DM-94223
DM-94223/3 (photo)

As standard:

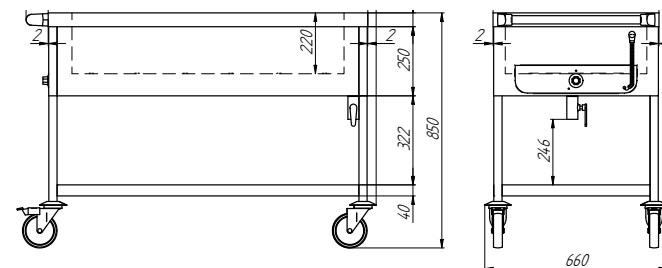
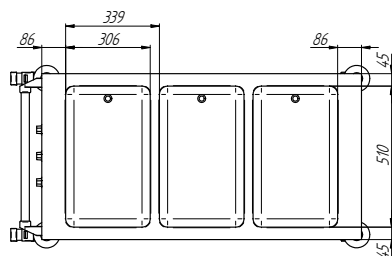
- DM-94222- separator l=510 mm - 1 pc
- DM-94223- separator l=510 mm - 2 pcs
- DM-94224- separator l=510 mm - 3 pcs

Catalog number	Dimensions [mm]	Water type	Capacity	Number of chambers	Independent chambers control	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]
DM-94222	930x660x850	+	2x1/1 GN	1	-	1400	230/50	30 ÷ 95
DM-94222/2	930x660x850	+	2x1/1 GN	2	+	1400	230/50	30 ÷ 95
DM-94223	1270x660x850	+	3x1/1 GN	1	-	2100	230/50	30 ÷ 95
DM-94223/3	1270x660x850	+	3x1/1 GN	3	+	2100	230/50	30 ÷ 95
DM-94224	1605x660x850	+	4x1/1 GN	1	-	2800	230/50	30 ÷ 95
DM-94224/4	1605x660x850	+	4x1/1 GN	4	+	2800	230/50	30 ÷ 95

one-chamber bain-marie



multi-chamber bain-marie



SMOOTH
CONTROL

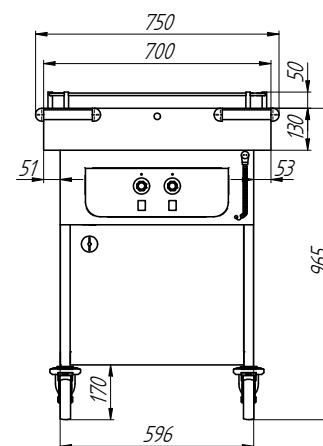
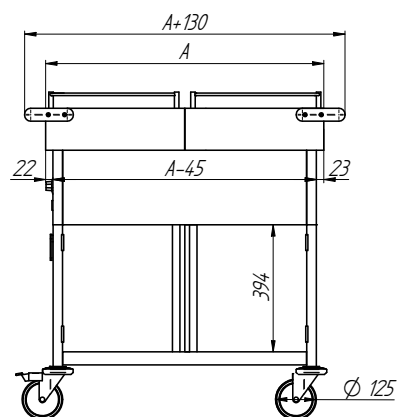
MINERAL
INSULATION

PORTABLE BAIN-MARIE WITH CUPBOARD



PORTABLE BAIN-MARIE WITH HEATED CUPBOARD
AND SLIDING TABLETOP
DM-98242/2

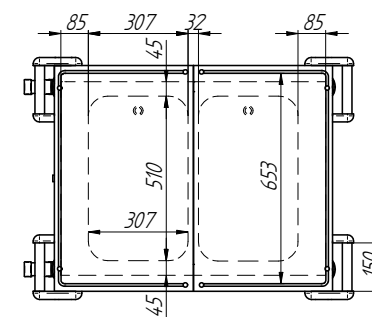
Catalog number	Dimensions [mm]	Water type	Capacity	Independent chambers control	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]	Cupboard Temp. control range [°C]
DM-98242/2	987 (857) x 750 x 1015	+	2 x 1/1 GN	+	2750	230/50	30- 95	30- 60
DM-98243/3	1326 (1196) x 750 x 1015	+	3 x 1/1 GN	+	2100	230/50	30- 95	30- 60



vertical projection

SMOOTH
CONTROL

MINERAL
INSULATION



NOTES

HEATED OVERSHELVES

The heated overshelves allow keeping dishes at a proper temperature.

Dora Metal offers one- and two-level overshelves, freestanding on feet or installed to work stations. Heating is realised by failure-free infrared radiators. In the double overshelves the radiators are located at the bottom.

Construction —
made of high-grade stainless steel

Failure-free —
ceramic radiators

Maximum —
temperature 66°C

Version set on adjustable feet —
or installed to work station



HEATED OVERSHELVES



DM-94310



DM-94311

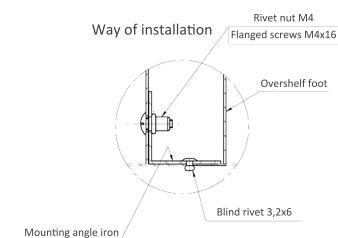
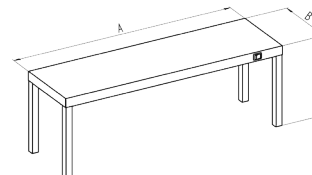
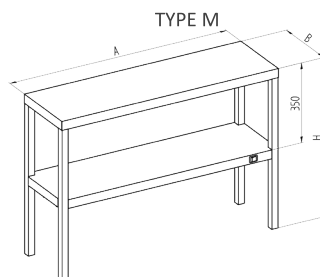
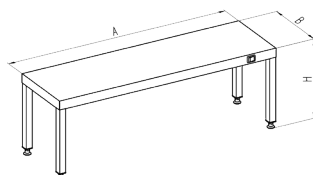
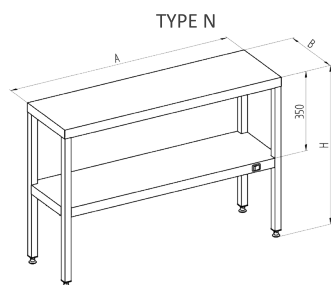
NOTE:

- DM-94311 - heating installation in the bottom shelf only. Due to the linear expansion which is a natural phenomenon caused by temperature changes it is recommended to install the heated oversheLF on a tabletop surface not susceptible to deformations by such changes; standard tabletops of DM and DM-S furniture and equipment are not suitable for these purposes (the slight undulating of the tabletop surface may occur which disappears once heater function is switched off). The granite tabletops are not susceptible to temperature effects and deformations.

Options:

- setup-designation N
- fixing-designation M

Catalog number	Dimensions [mm]	Power [W]	Supply voltage [V/Hz]	Max. temp. on the board[°C]
DM-94310	800x300x350	450	230/50	55
DM-94310	1000x300x350	450	230/50	55
DM-94310	1200x300x350	600	230/50	55
DM-94310	1400x300x350	750	230/50	55
DM-94310	1600x300x350	750	230/50	55
DM-94310	1800x300x350	900	230/50	55
DM-94310	2000x300x350	1050	230/50	55
DM-94311	800x300x700	450	230/50	55
DM-94311	1000x300x700	450	230/50	55
DM-94311	1200x300x700	600	230/50	55
DM-94311	1400x300x700	750	230/50	55
DM-94311	1600x300x700	750	230/50	55
DM-94311	1800x300x700	900	230/50	55
DM-94311	2000x300x700	1050	230/50	55



SMOOTH
CONTROL

MINERAL
INSULATION

BASKET DISPENSER PLATE LOWERATOR

It is worth using plate lowerators and basket dispensers for washing machines in order to improve work in catering facilities.

The transport appliances for baskets and plates significantly accelerate and facilitate work in the kitchen. The clean dishes are transported directly from the dishwasher to the meals' serving point by the appliances specially designed for this purpose.

The construction of the plate lowerator allows transporting dishes with a diameter of from 190 mm to even 320 mm. The appliance interior is insulated by mineral wool to ensure proper conditions for storage of heated dishes. The offer includes the lowerators heated within the temperature of from 30 °C to 90 °C as well as the neutral lowerators.

Dora Metal also offers dispensers adapted to standard dimensions of baskets for dishwashers. The dispensers ensure easy transport of dishes directly from a dishwasher to the meals' serving point.

Construction
made of high-grade stainless steel

Adapted to standard
dishwasher baskets

Large ergonomic castors
for easy basket transport (including two castors with brake)



Possible adjustment of plate diameter
from 190 mm to 320 mm

Construction
made of high-grade stainless steel

Insulation
ensuring ideal conditions inside the dispenser

Swing castors
with brakes



BASKET DISPENSER PLATE LOWERATOR



BASKET DISPENSER
DM-94315

NOTE:

- dispenser designed for baskets with dimensions of 500 x 500 x 105 [mm]
- load capacity - 5 baskets

Catalog number	Dimensions [mm]	Heating	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]
DM-94315	810x690x950	+	1400	230/50	30 ÷ 60
DM-94316	810x690x950	neutralny	-	-	-



PLATE LOWERATOR
DM-94326-E



PLATE LOWERATOR
DM-94320-E

As standard:

- product has 4 plastic castors with a diameter of Φ 125mm, including 2 castors with brake
- removable insert
- static heating
- thermally insulated housing
- polycarbonate lid
- smooth temperature adjustment
- inserts with plate diameter adjustment
- spiral power supply cable

Catalog number	Dimensions [mm]	Heating	Power [W]	Supply voltage [V/Hz]	Number of plates	Scope of plate \varnothing adjustment [mm]	Temp. control range [°C]
DM-94325-E	700x450x900(1025)	-	-	-	1x50	260 ÷ 190	-
DM-94321-E	1000x450x900(1025)	-	-	-	2x50	260 ÷ 190	-
DM-94324-E	1125x520x900(1025)	-	-	-	2x50	320 ÷ 250	-
DM-94326-E	700x450x900(1025)	+	1400	230/50	1x50	260 ÷ 190	30 ÷ 90
DM-94320-E	1000x450x900(1025)	+	1400	230/50	2x50	260 ÷ 190	30 ÷ 90
DM-94323-E	1125x520x900(1025)	+	1400	230/50	2x50	320 ÷ 250	30 ÷ 90

HOT CUPBOARDS

The hot cupboards are used to store dishes in the heating chamber and maintain them at a specific temperature. The tabletop of the hot cupboard can serve as the additional work station.

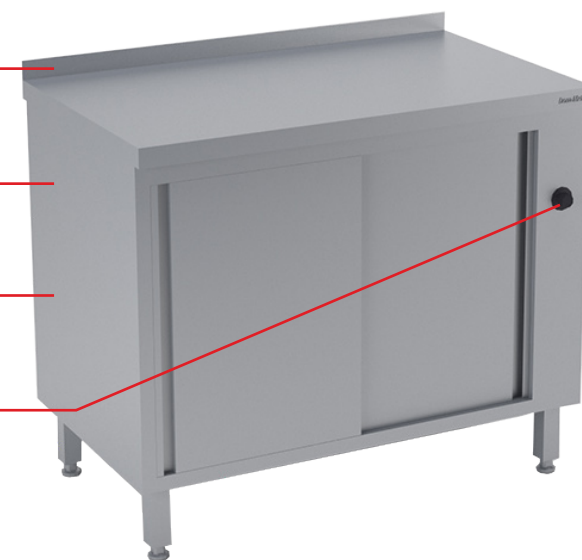
Dora Metal offers both-side and one-side access cupboards with sliding door. The hot both-side access cupboard ensures trouble-free access on both sides of the appliance which facilitates serving of prepared dishes.

Construction
made of high-grade stainless steel

Uniform heat distribution
due to forced air circulation

Maximum
temperature 60°C

Smooth temperature adjustment



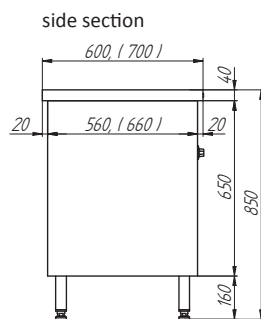
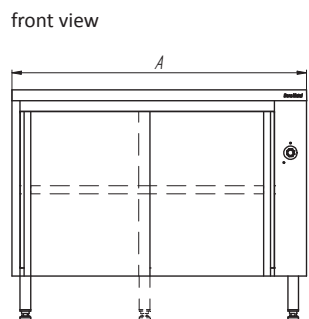
HOT CUPBOARDS WITH SLIDING DOORS AND ACCESS BOTH SIDES



DM-94371 (photo)
DM-S-94371



DM-94373 (photo)
DM-S-94373





As standard:

- BS: stainless tabletop without border

NOTE:

- from A=1600 mm - cupboard on six feet

	Catalog number	Dimensions [mm]	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]
	DM-94371	1000x600x850	1400	230/50	30÷60
	DM-94371	1000x700x850	1400	230/50	30÷60
	DM-94371	1200x600x850	1400	230/50	30÷60
	DM-94371	1200x700x850	1400	230/50	30÷60
	DM-94371	1400x600x850	1400	230/50	30÷60
	DM-94371	1400x700x850	1400	230/50	30÷60
	DM-94373	1600x600x850	2800	230/50	30÷60
	DM-94373	1600x700x850	2800	230/50	30÷60
	DM-94373	1800x600x850	2800	230/50	30÷60
	DM-94373	1800x700x850	2800	230/50	30÷60
	DM-94373	2000x600x850	2800	230/50	30÷60
	DM-94373	2000x700x850	2800	230/50	30÷60
	DM-S-94371	1000x600x850	1400	230/50	30÷60
	DM-S-94371	1000x700x850	1400	230/50	30÷60
	DM-S-94371	1200x600x850	1400	230/50	30÷60
	DM-S-94371	1200x700x850	1400	230/50	30÷60
	DM-S-94371	1400x600x850	1400	230/50	30÷60
	DM-S-94371	1400x700x850	1400	230/50	30÷60
	DM-S-94373	1600x600x850	2800	230/50	30÷60
	DM-S-94373	1600x700x850	2800	230/50	30÷60
	DM-S-94373	1800x600x850	2800	230/50	30÷60
	DM-S-94373	1800x700x850	2800	230/50	30÷60
	DM-S-94373	2000x600x850	2800	230/50	30÷60
	DM-S-94373	2000x700x850	2800	230/50	30÷60

HOT CUPBOARDS WITH SLIDING DOORS AND ACCESS ONE SIDE



DM-94372 (photo)
DM-S-94372



DM-94374 (photo)
DM-S-94374

As standard:



- AS: stainless tabletop with border

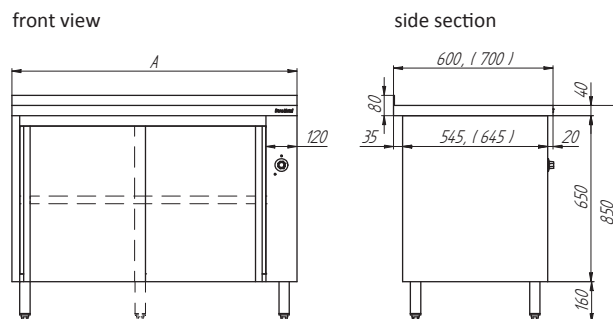
Opcje:

- BS: stainless tabletop without border

NOTE:

- from A=1600 mm - cupboard on six feet

	Catalog number	Dimensions [mm]	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]
	DM-94372	1000x600x850	1400	230/50	30÷60
	DM-94372	1000x700x850	1400	230/50	30÷60
	DM-94372	1200x600x850	1400	230/50	30÷60
	DM-94372	1200x700x850	1400	230/50	30÷60
	DM-94372	1400x600x850	1400	230/50	30÷60
	DM-94372	1400x700x850	1400	230/50	30÷60
	DM-94374	1600x600x850	2800	230/50	30÷60
	DM-94374	1600x700x850	2800	230/50	30÷60
	DM-94374	1800x600x850	2800	230/50	30÷60
	DM-94374	1800x700x850	2800	230/50	30÷60
	DM-94374	2000x600x850	2800	230/50	30÷60
	DM-94374	2000x700x850	2800	230/50	30÷60
	DM-S-94372	1000x600x850	1400	230/50	30÷60
	DM-S-94372	1000x700x850	1400	230/50	30÷60
	DM-S-94372	1200x600x850	1400	230/50	30÷60
	DM-S-94372	1200x700x850	1400	230/50	30÷60
	DM-S-94372	1400x600x850	1400	230/50	30÷60
	DM-S-94372	1400x700x850	1400	230/50	30÷60
	DM-S-94374	1600x600x850	2800	230/50	30÷60
	DM-S-94374	1600x700x850	2800	230/50	30÷60
	DM-S-94374	1800x600x850	2800	230/50	30÷60
	DM-S-94374	1800x700x850	2800	230/50	30÷60
	DM-S-94374	2000x600x850	2800	230/50	30÷60
	DM-S-94374	2000x700x850	2800	230/50	30÷60



NOTES

PORTABLE BANQUETING HOT CUPBOARD

ALWAYS ON TIME...

Store previously prepared dishes in ideal conditions and serve them on time.

Dora Metal catering equipment is an ideal offer for those who expect the highest quality and reliable solutions. The sophisticated design of products, perfect finish and attention to details ensure comfortable service of banquets, conferences or family celebrations and make the stored dishes remain appetising and fresh for a long period of time.

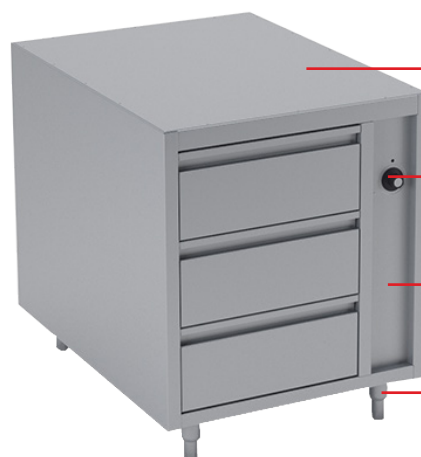
Electronic controller
for temperature setup

Long service life
solid, stable design

Ensures ideal conditions
for heated dishes

Excellent handling
ergonomic holders - always
at a proper height

Exceptional mobility
on big swivel castors



Insulation construction

Smooth temperature adjustment

Construction
made of high-grade stainless steel

Portable cupboard version as option

PORTABLE BANQUETING HOT CUPBOARD



DM-94391

As standard:

- interior adapted to containers 2/1 GN
- DM-94391 - 11 levels of guides
- DM-94390 - 22 levels of guides
- dimension of castors: $\Phi 160$
- electronic controller
- air humidification inside the chamber
- forced air circulation

NOTE:

- the product is designed for indoor operation and travel on even surfaces; overcome thresholds and recesses slowly and with extreme caution

Catalog number	Dimensions [mm]	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]
DM-94391	795x900x1825	2000	230/50	30 ÷ 90
DM-94390	1560x860x1865	3000	230/50	30 ÷ 90

MINERAL
INSULATION

HOT CUPBOARD WITH DRAWERS



SZAFKA PODGRZEWANA Z SZUFLADAMI
DM-94375-S (photo)

As standard:

- forced air circulation
- 3 perforated drawers
- product operated by temperature controller
- internal drawer dimensions:
 - for the length of 600: 365x700x109
 - for the length of 800: 565x700x109

Options:

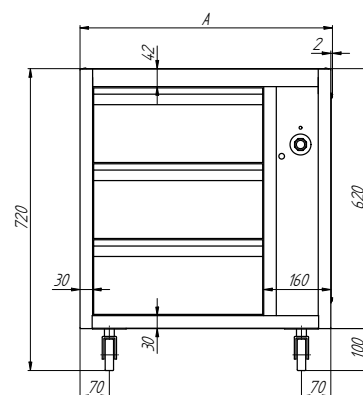
- S - stationary version
- K - portable version

Catalog number	Dimensions [mm]	Power [W]	Supply voltage [V/Hz]	Temp. control range [°C]
DM-94375-S.1	600x790x720	1400	230/50	30 ÷ 65
DM-94375-S.2	800x790x720	1400	230/50	30 ÷ 65
DM-94375-K.1	600x790x720	1400	230/50	30 ÷ 65
DM-94375-K.2	800x790x720	1400	230/50	30 ÷ 65

SMOOTH
CONTROL

MINERAL
INSULATION

front view



side section

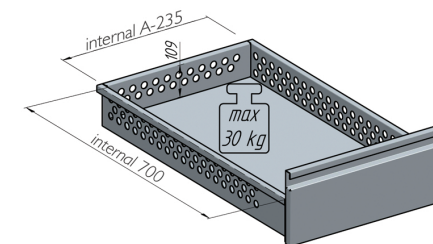
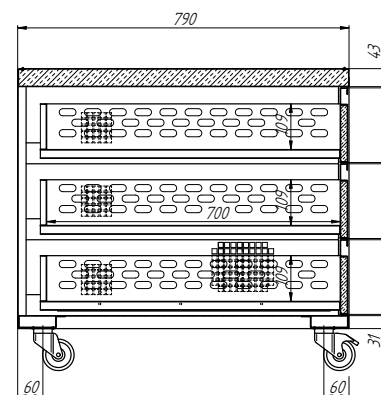


TABLE OF PRICE SURCHARGES

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HEATING EQUIPMENT

Name
Bain-marie separators for containers 1/1, 1/2, 1/3 GN (I=510)
Installation of hot plater DM-S-94310 to the tabletop
Bain-marie separators for containers 1/4, 1/6, 1/9 GN (I=325)





NOTES

NOTES



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