

Bain Marie

The smart and cost-effective way to heat and serve.

A high quality counter top bain marie including pans, lids and all the features you need to simply and safely serve a wide range of hot dishes.

Benefits

Commercial quality – double skinned with concealed element, galvanised steel base, stainless steel elements and stainless steel construction (#304/#430) with stylish brushed finish

All you need – includes 8 heat treated stainless steel steam pans and lids:

- 4 pans 140x150x150mm deep with lids 165x180mm
- 4 pans 300x150x150mm deep with lids 330x180mm

Safe – heat resistant ABS control dials, insulated faucet handles, high limit control and non-slip rubber feet – pans must sit in 150mm of water as the water is heated which in turn heats the pans. Drain tap for fast, safe cleaning



MODEL	TEMPERATURE	POWER	VOLTAGE	EMPTY WEIGHT	DIMENSIONS
1110102	20-90°C	2.4KW	220-240V-50/60Hz	19.25Kg	700mm(w) x 615mm (d) x 270mm(h)

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