

BMW1 Bain Marie

Banks

Description

Open well bain marie accepts GN 1/1, GN 1/2, GN 1/3, and GN 1/4 pans. A versatile appliance that keeps a variety of foods warm or hot. Also may be used to keep hot stones warm in health spas.

Special Features

- Stainless construction
- Wet well heat operation
- Simmer stat control
- Very portable unit
- Four stable feet fitted
- Easy to clean
- No containers supplied
- Counter top unit
- Plug-in



Technical Specification

| | |
|--------------------|--------------------|
| DIMENSIONS | W355 x D560 x H240 |
| TEMPERATURE | 30°C to 90°C |
| CAPACITY | GN 1/1 |
| POWER | 1.2 Kw |
| NETT WEIGHT | 6 Kg |
| GTIN No | 5391538050915 |

Banks

Spirit of catering

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