

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

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Spirit of catering

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