

Commercial Bain Marie Food Warmer

This bain marie is designed to keep food warm using a water bath. It features a mechanical controller for adjusting the temperature.



Product Overview

Professional Food Warming Solution

This commercial-grade bain marie is designed for consistent food temperature maintenance in professional kitchen environments. Featuring a durable stainless steel water container with rounded edges, it ensures both hygienic operation and easy cleaning. The unit is equipped with precise mechanical controls, including an adjustable thermostat and a convenient drain tap for efficient maintenance.

Technical Specifications

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|---------------------|--------------------|
| Dimensions | 590 x 340 x 245 mm |
| Maximum Temperature | 85 °C |
| GN Compatibility | 1/1 Gastronorm |
| Max Pan Depth | 150 mm |

Features

Control System

- On/Off switch
- Adjustable thermostat
- Indicator light
- Continuous temperature settings

Construction

Stainless Steel, Easy-clean design, Drain tap included