

(IN-COUNTER) FOCUS BAIN MARIE

Smart, highly efficient dry heat Bain Marie creates a professional looking hot food display

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

We strongly recommend that In-Counter units are delivered to site before installation to ensure counter cavities are cut to the correct dimensions and provide a proper fit



Model shown D2BMG

Gastronorm Pans not included

These Bain Marie models are designed to keep cooked food at serving temperature. Suits full size and smaller equivalent gastronorm pans up to 200mm deep. Supplied complete with quartz heated/illuminated gantry with tempered curved glass sneeze screen.

Features

- Detailed drawings supplied for simple installation
- Temperature regulator and illuminated on/off Controller are conveniently located on the operator's side of the gantry.
- Single phase cable and plug supplied for connection to under-counter outlet
- Heavy duty units designed for long life

MODEL	DESCRIPTION	SPECIFICATIONS
D2BMG	2 x 1/1GN size 'drop-in' dry heat Bain Marie with safety quartz lamp heated gantry and tempered clear glass sneeze screen.	Length: 890 mm Depth: 660 mm Height: 420 mm * Weight: 35 kg Power rating: 1.3 kW 1/1 GN Capacity: 2
D3BMG	3 x 1/1GN size 'drop-in' dry heat Bain Marie with safety quartz lamp heated gantry and tempered clear glass sneeze screen.	Length: 1190 mm Depth: 660 mm Height: 420 mm * Weight: 46 kg Power rating: 2.6 kW 1/1GN Capacity: 3
D4BMG	4 x 1/1GN size 'drop-in' dry heat Bain Marie with safety quartz lamp heated gantry and tempered clear glass sneeze screen.	Length: 1490 mm Depth: 660 mm Height: 420 mm * Weight: 57 kg Power rating: 2.6 kW 1/1GN Capacity: 4
D5BMG	5 x 1/1GN size 'drop-in' dry heat Bain Marie with safety quartz lamp heated gantry and tempered clear glass sneeze screen.	Length: 1790 mm Depth: 660 mm Height: 420 mm * Weight: 69 kg Power rating: 2.8 kW 1/1 GN Capacity: 5

* Height = from work surface to top of gantry