

# MOBILE FAN ASSISTED DRY WELL BAIN MARIE

Specially designed electrically heated mobile Bain Marie units for the storage and transport of hot food, ready for plating.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown VMBM2

*Highly manoeuvrable and compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Maximises the use of limited space. Suitable for many applications, including plate-line service systems. Complete with illuminated on/of switch and energy regulator of the fan-forced heating unit. All stainless steel construction, fitted with push/pull handles and four swivel castors, two with brakes, curly cable and heavy-duty bumpers. Gastronorm pans and lids not included.*

## Features

- Compact & manoeuvrable
- Maintains hot food temperatures during plating
- Fan assisted heating system
- Four swivel castors, two with brakes
- Heavy duty bumpers

MODEL	DESCRIPTION	SPECIFICATIONS
VMBM2	Bain Marie workstation for 2 x 1/1GN gastronorm containers, or smaller equivalents, up to 150mm deep.	Length: 830 mm Depth: 650 mm Height: 900 mm Weight: 33 kg Power Rating: 1.0 kW 1/1GN Gastronorm Capacity: 2
VMBM3	Bain Marie workstation for 3 x 1/1GN gastronorm containers, or smaller equivalents, up to 150mm deep.	Length: 1160 mm Depth: 650 mm Height: 900 mm Weight: 42 kg Power Rating: 1.0 kW 1/1GN Gastronorm Capacity: 3
VMBM4	Bain Marie workstation for 4 x 1/1GN gastronorm containers, or smaller equivalents, up to 150mm deep.	Length: 1490 mm Depth: 650 mm Height: 900 mm Weight: 56 kg Power Rating: 2.0 kW 1/1GN Gastronorm Capacity: 4