



Table Top Bain Marie 4 *1/2 Inserts

Description

- The glass panel at the front creates the perfect place to serve customers from and makes a lovely display for your food ,whilst also helping to prevent cross contamination.
- It remains at a constant temperature throughout service, whilst keeping your food lovely and moist.
- Includes 4 x GN 1/2 pans and lids
- Each pan holds approximately 5.5 litres of pre-cooked food like soup, pasta sauces and porridge
- Made from stainless steel
- Easy to clean and simple to use
- Left hand draining tap helps to drain the bain marie aftr each use
- Thermostat adjusts the temperature between 30-110°C
- Perfect for keeping food hot in a catering environment

PRODUCT TYPE

1. simple

PRODUCT CAT

1. Bain Maries
2. Displays

PA DIMENSIONS

1. 1215 x 365 x 330mm

PA FREQUENCY

1. 50 Hz

PA POWER

1. 1.5 KW

PA TEMPERATURE

1. 30°-110°C



PA VOLTAGE

1. 220-240V

PA WEIGHT

1. 21kg

YITH PRODUCT BRAND

1. Prokit

Nairobi Kitchen Care