

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

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