



## COUNTER TOP GASTRONORM BAIN MARIE

### Description

This wet well bain marie from Inomak is the perfect no frills counter top unit for keeping your pre-prepared product warm for prolonged periods during service. Available with both an open top or glass canopy with halogen lamps the unit is the perfect option for a low footprint counter top bain marie.

Built from high grade AISI 304 stainless steel and accepting gastronorm containers up to 150mm deep with integrated digital controller and drainage tap.

### Features

High grade AISI 304 stainless steel exterior & interior

Open or glass canopy options

Digital controller with temperature display

Wet well accepts GN1/1 up to 150mm deep

130W Halogen lamps on canopy variations

Canopy variation supplied with perspex sliding doors



MODEL	UNIT STYLE	CAPACITY*	HALOGEN LAMPS	TEMPERATURE RANGE	DIMENSIONS (mm)	POWER USAGE	POWER	WEIGHT (kg)
MAV67	Open	2 x GN1/1*	-	Up To +90°C	H265 x W760 x D630	2000W	13amp	19
MAV610	Open	3 x GN1/1*	-	Up To +90°C	H265 x W1080 x D630	2000W	13amp	25
MAV614	Open	4 x GN1/1*	-	Up To +90°C	H265 x W1410 x D630	2000W	13amp	35
MBV67	Glass Canopy	2 x GN1/1*	2	Up To +90°C	H710 x W760 x D630	2260W	13amp	54
MBV610	Glass Canopy	3 x GN1/1*	3	Up To +90°C	H710 x W1080 x D630	2390W	13amp	67
MBV614	Glass Canopy	4 x GN1/1*	4	Up To +90°C	H710 x W1410 x D630	2520W	13amp	81

\*Find our full range of gastronorm pans on [page 6/7](#).