

Bain Marie With Tap and Pans



From best-selling brand Buffalo, this Bain Marie is perfect for any commercial kitchen or buffet, especially takeaways, mobile caterers and restaurants. Supplied with two 1/3rd size and two 1/6th size gastronorm pans, the Buffalo Bain Marie is ideal for holding a variety of pre-cooked foods such as beans, chilli or gravy at a safe temperature. Featuring a handy tap for easy draining and simple, easy to use controls, this electric Bain Marie is certain to be a valuable addition to the modern professional kitchen.

Features and Benefits:

- Complete with 2 x 1/3 pans and 2 x 1/6 pans 150mm deep including lids
- Wet heat operation only
- Easy to clean Support bars included
- Tap for easy drainage
- Warranty 2 years



Specification:

| | |
|-----------------|-----------------------------------|
| Code | S047 |
| Heat Type | Wet |
| Capacity | Takes containers up to 150mm deep |
| G/N Compatible | Yes |
| Tap | Yes |
| Weight | 8kg |
| Dimensions | 245(H) x 340(W) x 605(D)mm |
| Packed Weight | 9kg |
| Pack Dimensions | 645(H) x 390(W) x 290(D)mm |
| Material | Stainless Steel |
| Power | 1.3kW |

For further information on the product and tips on how to use it, please visit www.buffalo-appliances.com