



Bain Marie Mobile - Care Service

Product Information:

- Mobile Heavy-duty dry bain marie units used to store and transport hot pre-cooked food that is ready for serving
- Energy regulator allow temperature adjustments between +65°C to +90°C (food must be heated above 65°C before being placed in the bain marie)
- Dry operation only to bain marie
- Robust construction from 304 grade stainless steel with a No.4 finish
- Perforated light-weight mid shelf provides extra storage
- Retractable 495mm wide 285mm deep stainless steel serving shelf accessible to both sides
- Heavy-duty non-marking 125mm swivel castors, two with brakes
- 150mm deep plastic slide out bin for rubbish or utensils
- 10 amp plug and lead fitted for connection to power when stationary
- Provision for insulated cupboard to transport and hold refrigerated products (sold separately)
- Suits gastronorm pans up to 65mm deep (sold separately).



Product Code:

CH	Culinaire Heated
BMMS	Bain Marie - Mobile Service Care
4	4 Modules

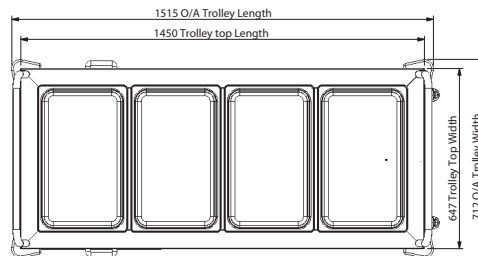
Accessories:

Insulated Cupboard

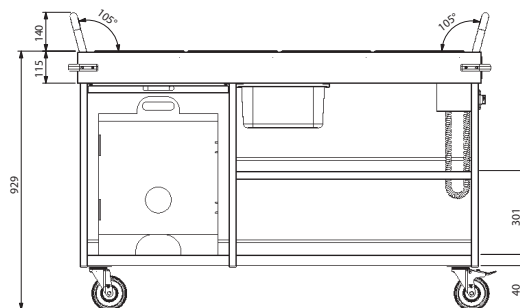
Suitable for refrigerated products **300MPC**

Technical Data:

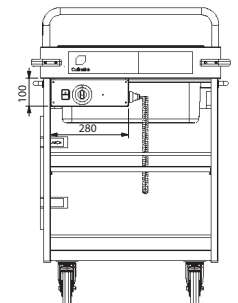
Dimensions: W x D x H: 1515 x 712 x 1070
 Total Connected Load: 1.02kW
 Electrical Connection: 10A plug & lead fitted



Plan View



Front Elevation



End Elevation

All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

Due to continuous product research and development, the information contained herein is subject to change without notice.

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