Bain Marie without Pans



From best-selling brand Buffalo, the Bain Marie is a durable and reliable addition to any commercial kitchen or buffet. With a powerful 1.3kW element and a 20 litre capacity, this counter top bain marie is perfect for keeping gravy, sauces and other pre-cooked foods ready to go. The unit also features adjustable temperature control and a "boil dry" safety cut-off.

Features and Benefits:

- Takes containers up to 150mm deep
- Supplied without pans
- Warranty 2 years



Specification:

L371
Wet
Containers up to 150mm deep
1/1 GN
No
8kg
254(H) x 340(W) x 580(D)mm
9kg
285(H) x 645(W) x 390(D) mm
Stainless Steel
1.3kW

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