

# Bain Marie with Pans



Retaining the warmth of your meals whilst attractively displaying your stock to customers, this Buffalo Bain Marie is highly valuable in assisting with buffets, carveries and similar events where food is fresh and varied. With an easy to use manual dial thermostat and wet heat technology for rapid warming, this comprehensive counter top unit comes supplied with multiple gastronorm pans for you to customise at your leisure. For your convenience, this machine includes an automatic 'boil dry shut-off' feature to prevent damage to the machine and extend its working lifespan.

## Features and Benefits:

- Complete with 2 x 1/3 pans and 2 x 1/6 pans 150mm deep including lids
- Wet heat only operation
- Support bars included
- Warranty 2 years



## Specification:

|                 |                             |
|-----------------|-----------------------------|
| Code            | S007                        |
| Heat Type       | Wet                         |
| Capacity        | 1/1 GN                      |
| G/N Compatible  | Yes                         |
| Tap             | No                          |
| Weight          | 10.5kg                      |
| Dimensions      | 245(H) x 340(W) x 580(D)mm  |
| Packed Weight   | 11.5kg                      |
| Pack Dimensions | 285(H) x 645(W) x 390(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](http://www.buffalo-appliances.com)**