

BAIN MARIE SERIES

W.BMA2x
large bain maries

Shown on optional trolley

APPLICATIONS

- Ideal for holding foods at serving temperature

FEATURES & BENEFITS

- Stainless steel construction with double-skin air-insulated bain marie tank for improved safety
- Can be run in wet or dry operation modes
- Multiple elements to provide even, responsive heat and greater reliability
- Thermostat controls with a clear thermometer readout
- Full size gastronorm cavity to take your choice of either 65mm or 100mm deep pan combinations
- Large 15mm tap-style rear drain for fast and safe draining
- Non slip feet as standard



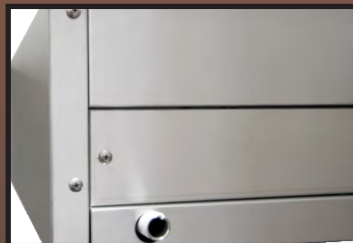
OPTIONS

Easy to accessorise:

- 1/2 GN pans, 65mm deep (add A to end of code)
- Trolleys & trolley accessories
- Round pan inserts

SPECIFICATIONS

WBMA22	- 2 x 1/2 wide, 2 rows
kW 1.2	W 705 D 600 H 245
WBMA23	- 3 x 1/2 wide, 2 rows
kW 1.8	W 1030 D 600 H 245
WBMA24	- 4 x 1/2 wide, 2 rows
kW 2.4	W 1335 D 600 H 245
WBMA25	- 5 x 1/2 wide, 2 rows
kW 2.4	W 1680 D 600 H 245
WBMA26	- 6 x 1/2 wide, 2 rows
kW 2.4	W 2005 D 600 H 245

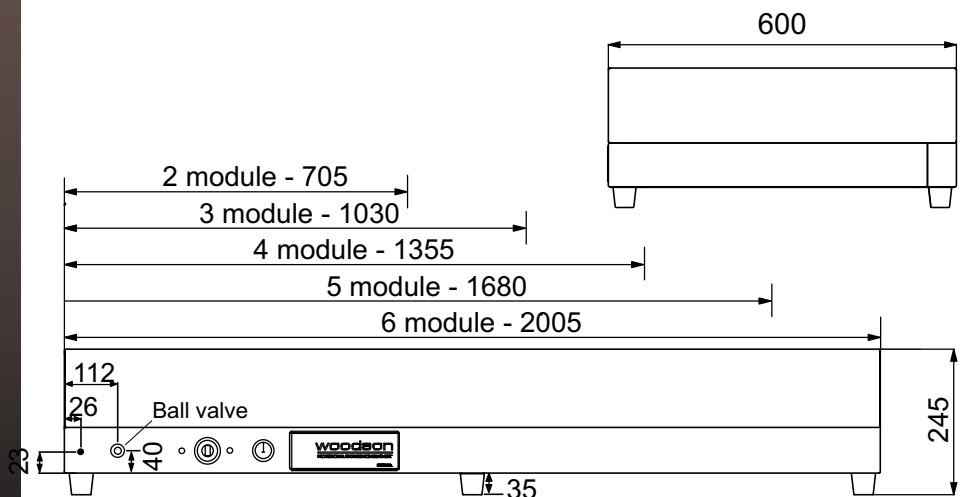


Fits seamlessly into cooking lineup



Individual elements for even heat distribution

W.BMA2x



We reserve the right to alter specifications of products without notice

Dealer:

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your local
dealer, contact:

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