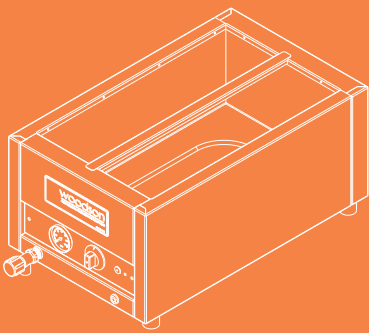


# COUNTERTOP SERIES



## W.BMS1 1 bain maries

### APPLICATIONS

- Ideal for holding foods at serving temperature

### FEATURES & BENEFITS

- Stainless steel construction in bright enamelled finish
- Wet or dry operation
- Welded tank with large 20mm drain cock
- Full size gastronorm cavity to take choice of 65mm and 150mm pan combinations
- Clear thermometer readout
- Non slip feet

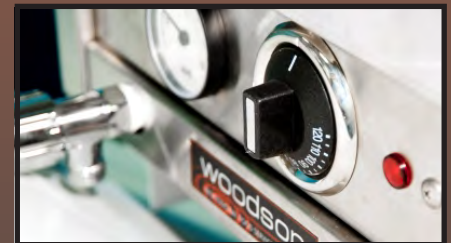
### W.BMS SPECIFICATIONS

Pan Combination	A	B
Pan Size (with lids)	1/3	1/3
Depth of Pans	100	150
No. of Pans	6	6
Pan Combination	C	D
Pan Size (with lids)	1/2	1/2
Depth of Pans	100	150
No. of Pans	4	4
Pan Combination	R	
Pan Size (with lids)	7.25 round	
No. of Pans	4	
Amps	10	.750kW
W	670	D 570 H 320

**Dealer:**

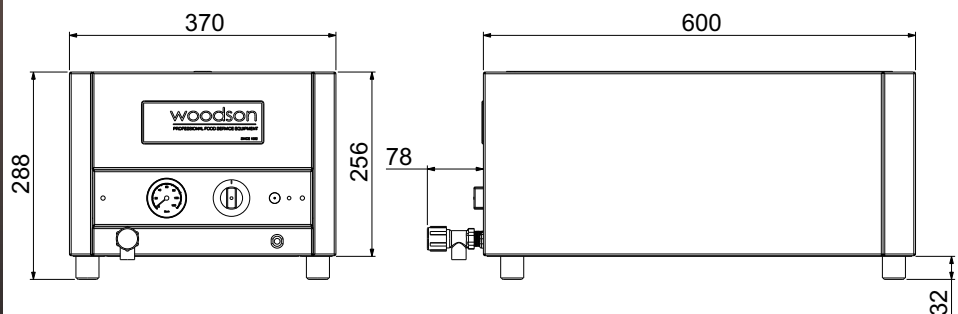


Cool-to-touch safety feature during operation



Now with more control of the cooking process

### W.BMS



We reserve the right to alter specifications of products without notice

**For details of  
your local  
dealer, contact:**

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Fax: 07 3344 1000  
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