



King Edward Bain Marie

The perfect complement to your potato baker the King Edward Bain Marie is a truly versatile way to serve your fillings and accompaniments. Available in two sizes and 3 colours our Bain Marie will keep your pre-heated toppings piping hot and available on the counter ready for serving - giving your customers a choice of toppings and maximising your profits.



Model shown BM2V in



Model shown BM1V in Claret

The hard wearing and attractive vitreous enamel exterior is designed for easy cleaning and durable good looks. Our large Bain Marie can be used with wet or dry heat, and also gives you the option of different gastronorm pot combinations for true versatility!

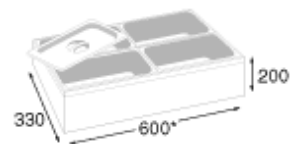
Technical Specification

All units supplied complete with stainless steel gastronorm containers with notched lids.

Small Bain Marie BM1V



Large Bain Marie BM2V



Height x Width x Depth (mm)	200 x 400 x 330	200 x 600 x 330
Weight (kg)	9	12
Container capacities (Standard configuration)	4 x 1/6 th gastronorms (1.4 litres each)	4 x 1/4 gastronorms (2.2 litres each)
Wattage	500	750
Volts	220 - 240	220 - 240
Dry Heat	Yes	No
Wet Well fitted as standard	No	Yes

Colours



King Edward reserves the right to change product specification without prior notice.

For more information please contact us on: T: 01885 489200 E: sales@kingedward.co.uk
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