



2NDs: Heated 8 x ½ Pan Bain Marie Angled Countertop Display BM14TD

Quick Overview

Lot Number: NSW1302

Class: 2

Conditions: Heavily damaged stainless steel lower panels below glass, service and customer sides, corner of base cover, impact damage retified, still visible crease in panels.

Warranty: 6 Months

URL: https://www.foodequipment.com.au/media/catalog/product/h/e/heated-8-1-2pan-bain-marie-angled-countertop-display-bm14td_2.jpg

- Thermostat Contro
- Easy to Clean
- Temp. Read-Out
- Drain Valves
- Air Insulated Tank with Double Skin Stainless Steel Construction in Satin Finish

* 15A plug required

Description

Heated 8 x ½ Pan Bain Marie Angled Countertop Display - BM14TD

All Stainless Steel

Heated: 35 to 85 ° C

- Thermostat Contro
- Easy to Clean
- Temp. Read-Out
- Drain Valves
- Air Insulated Tank with Double Skin Stainless Steel Construction in Satin Finish
- All Units Complete with Rear Sliding Doors on Rollers for Council Compliance

- In-Tank Temperature Probes for Accurate Measurement and Lower Running Costs
- Multiple Element Design for Reliable Operation and Even Temperature
- Improved Infra-Red Heat Lamp Configuration for Optimum Heat & Light
- Toughened Glass on All Sides for Maximum Safety
- Rectangular Base to Easily Drop in to Bench Cut-Out
- Optimum Visibility of Product - No Unsightly Corner Post to Front
- Mechanical Thermostat Temperature Control
- Takes 8 × 1/2 Gastronorm Pans Up to 100mm Deep, Double row (Sold Separately)

* Hot Food Holding Cabinets Only, Not Designed to Heat Product

* 15A plug required

Your Shipping Specifications

Net Weight (Kg)	55
Width (mm)	1400
Depth (mm)	630
Height (mm)	700
Packing Width (mm)	710
Packing Depth (mm)	1450
Packing Height (mm)	720
Power	240V; 3kW; 15A plug