



URL: https://www.foodequipment.com.au/media/catalog/product/b/m/bm17sd_web.jpg

BM17SD Heated Wet 10 x ½ Pan Bain Marie Square Countertop Display

Quick Overview

- 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 10 × 1/2 Gastronorm Pans Up to 100mm Deep, Double row (Sold Separately)

* 15A plug required

Description

Heated Wet 10 x ½ Pan Bain Marie Square Countertop Display - BM17SD

This heated and premium bain marie is constructed with a strong stainless steel make, ideal for restaurants or takeaway stores serving from a range of ingredients and requiring a slow cooking process. Federal Hospitality Equipment is your one stop for these premium bain maries – a highly unique unit within the catering equipment industry.

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
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- In-Tank Temperature Probes for Accurate Measurement and Lower Running Costs
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* Hot Food Holding Cabinets Only, Not Designed to Heat Product

* 15A plug required

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Net Weight (Kg)	80
Width (mm)	1750
Depth (mm)	630
Height (mm)	700
Packing Width (mm)	720
Packing Depth (mm)	1780
Packing Height (mm)	720
Power	240V; 3.5kW; 15A plug