



BAIN-MARIE FOR SAUCE



These compact bain marie will be very practical to keep all types of sauces hot. They have a ideal ladle for pouring your preparations, a lid to keep them warm and handles to move the bowls easily and safely.



■ Bain-marie for sauce 2 x GN 1/6 - Compact

- Stainless Steel
- 2 GN 1/6 containers - 150 mm depth
- Stainless steel lid included
- On/Off switch
- Dry heating
- Thermostat with 5 temperature levels from 40°C to 95°C
- Safety thermostat in case of overheating
- Power : 800 W / 230 V
- Dimensions : W 208 x D 390 x H 255 mm
- Weight : 5 Kg
- EAN 3611630043342

Reference : **CBMS216V**

Price : 289,-€



■ Bain-marie for sauce 3 x GN 1/6 - Compact

- Stainless Steel
- 3 GN 1/6 containers - 150 mm depth
- Stainless steel lid included
- On/Off switch
- Dry heating
- Thermostat with 5 temperature levels from 40°C to 95°C
- Safety thermostat in case of overheating
- Power : 800 W / 230 V
- Dimensions : W 208 x D 555 x H 255 mm
- Weight : 7 Kg
- EAN 3611630043359

Reference : **CBMS316V**

Price : 369,-€