

Counter Top Bain Maries

Hold food at serving temperature with the convenience and style of a Roband counter top bain marie. With a comprehensive range of sizes and pan combinations, there is a counter top unit to suit every situation.

FEATURES

- Stainless steel construction
- Dura-life stainless steel elements for prolonged element life
- Energy regulator control
- Slimline thermometer
- Designed to take many combinations of gastronorm pans up to 150 mm deep
- Removable cross bars
- Double skin tank
- Wet or dry operation*
- Safety lock ball valve drain on BM2 and BM4
- Thermostat models available

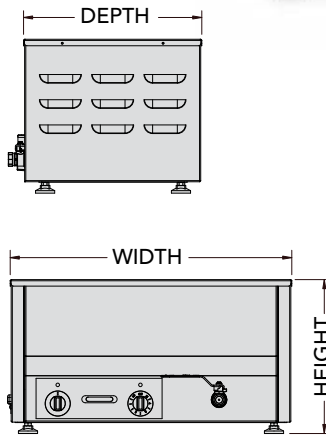
*BM1 range are wet only operation. Machines must not be left unattended for extended periods.



BM4 pictured. Pans and round pots are optional extras.



BM2A pictured



SPECIFICATIONS

MODEL	PAN COMBINATION
BM1	No Pans
BM1A	1 x 1/2 size 100 mm pan & lid
BM1B	1 x 1/2 size 150 mm pan & lid
BM1E	1 x 200 mm round (7.25 L) pot & lid
POWER	670 Watts
CURRENT	2.9 Amps
DIMENSIONS w x d x h (mm)	350 x 290 x 305



BM1A pictured

MODEL	PAN COMBINATION
BM2	No Pans
BM2A	2 x 1/2 size 100 mm pans & lids
BM2B	3 x 1/3 size 100 mm pans & lids
BM2C	3 x 1/3 size 150 mm pans & lids
BM2E	2 x 200 mm round (7.25 L) pots & lids
POWER	1000 Watts
CURRENT	4.4 Amps
DIMENSIONS w x d x h (mm)	555 x 350 x 305

MODEL	PAN COMBINATION
BM4	No Pans
BM4A	4 x 1/2 size 100 mm pans & lids
BM4B	6 x 1/3 size 100 mm pans & lids
BM4C	6 x 1/3 size 150 mm pans & lids
BM4E	4 x 200 mm round (7.25 L) pots & lids
POWER	1200 Watts
CURRENT	5.2 Amps
DIMENSIONS w x d x h (mm)	675 x 555 x 305



Note: Maximum pan depth 150 mm on all models.

Optional models: BM1T, BM2T and BM4T have the same specifications as the standard models except fitted with thermostat control.