

Large Bain Marie

W.BMAxx

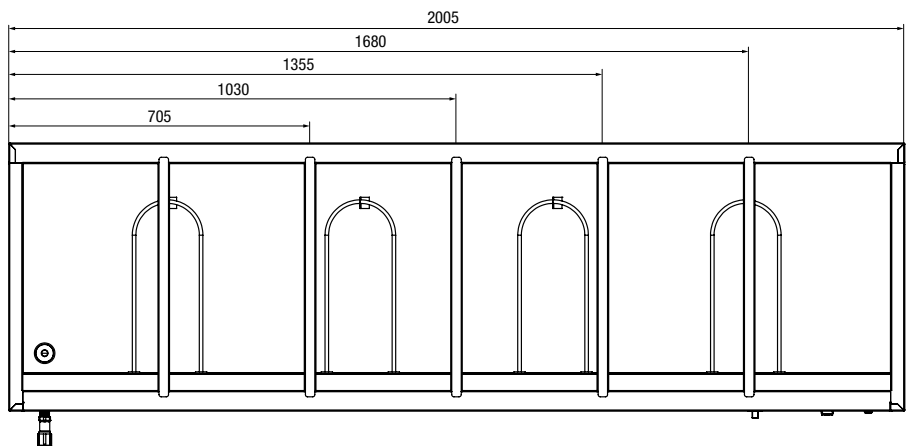
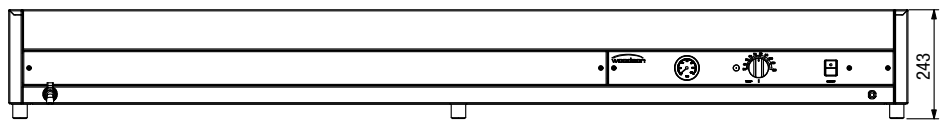


Product Information:

- Air insulated tank with double skin stainless steel construction
- Designed and recommended for wet operation
- Multiple element design for ongoing operation and even temperature
- Rectangular base to easily drop in to bench cut-out
- Mechanical thermostat temperature control with temperature gauge
- In-tank temperature probes for accurate measurement and lower running costs
- Designed to operate between 70°C - 80°C
- Fits gastronorm pans up to 100mm deep, pans must be bought separately
- NOTE: All Woodson Bain Maries are designed for use with Woodson pans. Other suppliers pans may fit, however this is not guaranteed
- Optional drop-in kits and trolleys available

Specifications:

Model	W.BMA22	W.BMA23	W.BMA24	W.BMA25	W.BMA26
Height	245mm	245mm	245mm	245mm	245mm
Width	705mm	1030mm	1355mm	1680mm	2005mm
Depth	600mm	600mm	600mm	600mm	600mm
Bain Marie Capacity	4 x 1/2 GN Pans	6 x 1/2 GN Pans	8 x 1/2 GN Pans	10 x 1/2 GN Pans	12 x 1/2 GN Pans
Power	1.2kW 10A plug & lead fitted	1.8kW 10A plug & lead fitted	2.4kW 10A plug & lead fitted	2.4kW 10A plug & lead fitted	2.4kW 10A plug & lead fitted



Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: B - 27/08/2020

www.stoddart.com.au
www.stoddart.co.nz

