



## F.E.D Heated Bain Marie Food Display - PG180FE-YG

### Quick Overview

Heated Stainless Steel Bain Marie Food Display - PG180FE-Y

Two doors with 5 x 1/1 GN pans 35 to 85° C / convective thermal air-flow & humidity Bench height is 850 mm

- Two drawers
- Two sliding cabinet doors
- Quartz lighting over pans
- Thermostat
- All Stainless Steel
- Easy to clean
- Castors
- Frameless 45° joints
- Net Capacity: 800L

\* Pans not included

Hot food holding cabinets only, not designed to heat product

### Description

Heated Stainless Steel Bain Marie Food Display - PG180FE-Y

The Thermaster premium stainless steel bain marie series is the ideal inclusion for restaurants and takeaway stores requiring a slow cooking process for their meals and ingredients. Federal Hospitality Equipment is your one stop for these premium bain maries – a highly unique unit within the catering equipment industry.

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

## Your Shipping Specifications

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Net Weight (Kg)	150
Width (mm)	1800
Depth (mm)	790
Height (mm)	1250
Packing Width (mm)	840
Packing Depth (mm)	1850
Packing Height (mm)	1400
Power	240V; 2.5kw; 11A
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice