



Heated Bain Marie Food Display - PG210FE-YG

Quick Overview

Heated Stainless Steel Bain Marie Food Display - PG210FE-Y

Two doors with 6 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: 1000L

* Pans not included

Hot food holding cabinets only, not designed to heat product

Description

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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

Net Weight (Kg)	175
Width (mm)	2140
Depth (mm)	790
Height (mm)	1250
Packing Width (mm)	840
Packing Depth (mm)	2230
Packing Height (mm)	1370
Power	240V; 2.65kW; 12A
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice