



Heated Bain Marie Food Display without Glass Top - PG180FE-B

Quick Overview

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
- Base only. No glass top.
- Quartz lighting over pans
- Thermostat
- All Stainless Steel
- Easy to clean
- Castors
- Frameless 45° joints

* Pans not included

Hot food holding cabinets only, not designed to heat product

Description

Heated Stainless Steel Bain Marie Food Display without Glass Top - PG180FE-B

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.

These bain marie units come with sliding doors for easier access, water drawers, thermostat, a halogen heating lamp, heating elements, plumbing free installation, a perforated pan divider, castors and a convective thermal air-flow.

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

Your Shipping Specifications

Net Weight (Kg)	150
Width (mm)	1800
Depth (mm)	790
Height (mm)	850
Packing Width (mm)	1850
Packing Depth (mm)	840
Packing Height (mm)	950
Power	240V; 2.5kW; 15Amp
Warranty	2 Years Parts and Labour + 2 Years Parts Only for Products Registered within 14 Days of Invoice