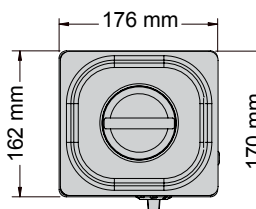
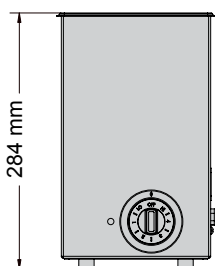


Sauce Bain Marie

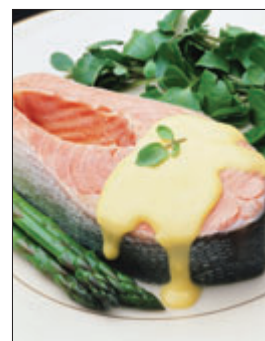
With its 2 litre capacity, this versatile little unit excels when the quantities or location don't justify the use of a full size Bain Marie.

FEATURES

- Versatile - keeps sauces and gravies warm or keeps chocolate in its liquid state ready for dipping ice creams
- Portable compact design makes it ideal for small or off-site functions
- Easy to clean with a removable stainless steel 1/6 size pan
- 2 litre pan holds between 20 and 30 servings of gravy, sauce or chocolate



MH16 pictured



SPECIFICATIONS

MODEL	POWER Watts	PAN CAPACITY	ELEC CON. Amps
MH16	120	1 x 1/6 size 150 mm plus lid	10

Chocolate Tempering Bain Maries

Designed to melt and hold chocolate, fondue and icing at a predetermined temperature suitable for food coating operations.

FEATURES

- Designed to take various combinations of Gastronorm pans
- Wet operation only
- Double skin tank
- Thermostatically controlled (Temperature range 0 - 50°C)
- Stainless steel construction



CHOC2A pictured

SPECIFICATIONS

MODEL	POWER Watts	PAN COMBINATION	ELEC CON. Amps	DIMENSIONS w x d x h (mm)
CHOC1A	650	1 x 1/2 size 150 mm plus lid	10	350 x 290 x 305
CHOC2A	1000	2 x 1/2 size 150 mm plus lids	10	555 x 350 x 305



Note: Available without pans. Delete "A" from Model No.