

Sauce Warmer

With its 2 litre capacity, this versatile little compact 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
- 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 or sauce
- Dry operation only

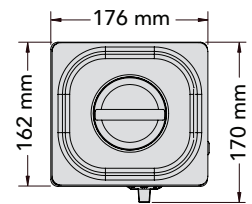
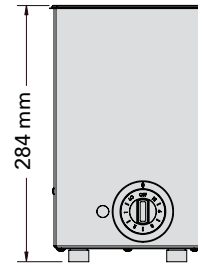


MH16



SPECIFICATIONS

MODEL	PAN CAPACITY	POWER Watts	CURRENT Amps
MH16	1 x 1/6 size 150 mm plus lid	125	0.5



Chocolate Bain Maries



Designed for holding the temperature of melted chocolate for food coating applications.

FEATURES

- Designed to take various combinations of gastronorm pans
- Wet operation only ^
- Self-resetting thermal safety cut-out
- Double skin tank
- Thermostatically controlled (temperature range 20 - 50 °C)
- Stainless steel construction

^ Machines should not be left unattended.

SPECIFICATIONS

MODEL	PAN COMBINATION	POWER Watts	CURRENT Amps	DIMENSIONS* w x d x h (mm)
CHOC1A	1 x 1/2 size 150 mm plus lid	670	2.9	355 x 305 x 320
CHOC2A	2 x 1/2 size 150 mm plus lids	1000	4.4	560 x 355 x 320

Note: Available without pans. Delete "A" from Model No. *Widths exclude electrical cord.



CHOC2A