



Bain Maries

The BMG ECO

The BMG ECO is a wet heat bain marie. The food does not have direct contact with the heat source, the element is fixed below the container, but is heated through contact with the hot water (90°C). This gives an even heat across the whole container. It will accommodate a full size gastronorm container or any combination of smaller containers. It is fully thermostatically controlled and is perfect for use in the smaller establishment. The BMG ECO can take up to 150mm deep containers.

Features heating indicator neon, safety drain tap, end on controls.



Weight	12kg
Dimensions (mm)	320 x 600 x 260
Power	1.8Kw – 13 amp plug
Shelf Area (mm)	1/1GN x 150mm deep
Temp C (min)	30
Temp C (max)	95