



Bain Maries

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## The BML11

The BML11 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, up to 150mm deep, or any combination of smaller containers. It is fully thermostatically controlled and is perfect for use in the smaller establishment.

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



<b>Weight</b>	<b>12kg</b>
<b>Dimensions (mm)</b>	<b>535 x 370 x 260</b>
<b>Power</b>	<b>1.75Kw – 13 amp plug</b>
<b>Shelf Area (mm)</b>	<b>1/1GN x 150mm deep</b>
<b>Temp C (min)</b>	<b>30</b>
<b>Temp C (max)</b>	<b>90</b>