

Modena TBM1 Wet Heat Bain Marie 4 X GN 1/4 150 mm Pans & Lids Included

View Product

Code : TBM1



66% OFF Sale

£292.00

£99.99 / exc vat

£119.99 / inc vat

Select Shipping Method

- Next Working Day Delivery
- Collect in Bolton (Mon-Fri, 11am to 4pm)
- Next Working Day Before Noon Delivery - £19.99 + £19.99 -
- Saturday Delivery - £19.99 + £19.99

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Keep prepared foods hot, safe, and ready to plate with the Modena TBM1 wet heat bain mare with tap.

Keeping foods at safe holding temperatures is vital to any food operation, and investing in a bain maire can be a great way to maximise output. For cafes, buffets, caterers, chip shops, takeaways and other food service establishments that periodically need to keep food hot and ready for several hours, this warmer is the perfect choice. Keep your customers happy with piping hot mash potatoes, gravy, sauces, scrambled eggs, sizzling bacon, and other delicious foods!

Size

Unit	Height	Width	Depth
Mm	250	335	540
Cm	25	33.5	54
Inches (approx)	9	13	21

- Ideal wet heat bain-marie for hot fresh food
- Can be used cold by simply adding ice (just don't turn it on!) in the water reservoir
- Comes complete with 4 x GN1/4 containers & lids
- Pan support bar included
- Variable heat power settings
- Stainless steel for best durability and clean look
- Water heated model with drain tap at front
- 1.2kW heating element
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel
- Capacity : 4 x 1/4 GN pans