

Lincat BM7XCW Silverlink 600 Electric Counter-top Bain Marie - Wet Heat - Gastronorms - Base Dish Pack

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Code : BM7XCW



64% OFF Sale

£2,016.00

£725.99 / exc vat

£871.19 / inc vat

Select Shipping Method

- 3 Working Days delivery
- Next Working Day delivery - £42.50 + £42.50

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.

Do you need to safely hold sauces, soups, gravy and precooked foods for up to two hours at the ideal serving temperature This Silverlink 600 Electric Wet Heat Bain Marie does just that.

Perfect for takeaways, restaurants and mobile caterers, the unit, which can also be used as a dry bain marie, is designed to plug in and play, so you'll be serving delicious dishes in no time.

Size

Unit	Height	Width	Depth
Mm	290	750	600
Cm	29	75	60
Inches (approx)	11	29	23

- Wet heat bain marie
- Ideal for holding foods for up to 2 hours at serving temperature
- 6 x 1/3 150mm deep gastronorms with lids are included
- This wet unit can also be used as a dry bain marie
- Plug and play for an easy installation
- Perfect for safely holding sauces, gravy & pre-cooked foods
- Adjustable temperature control
- Power Type : 611
- Power Supply : 613
- Material : Stainless Steel