

Buffalo Bain Marie with Tap & Pans FT692

1.2kW Wet Heat with Drain Tap. 2x GN 1/3 & 2x GN 1/6 pans included

View Product

Code : FT692



57% OFF Sale

£436.02

£187.99 / exc vat

£225.59 / inc vat

Select Shipping Method

- 2 - 3 Working days Delivery

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.

Perfect for the busy commercial kitchen or self-service buffet, the Buffalo bain marie makes it easy to stylishly keep food warm.

Supplied with two 1/3rd size and two 1/6th size gastronorm pans and lids, the Buffalo bain marie is ideal for holding a huge variety of pre-cooked foods such as beans, chilli or gravy at a safe serving temperature.

Size

Unit	Height	Width	Depth
Mm	327	645	432
Cm	32.7	64.5	43.2
Inches (approx)	12	25	17

- Easy-clean stainless steel construction
- Includes 2 x 1/3 and 2 x 1/6, 150mm deep pans and lids
- User-friendly dial temperature control
- Overheat protection with simple reset function
- Improved design for extended operational lifespan
- Delivered in environmentally friendly packaging with fewer plastics
- Gentle wet heat (only) operation
- Accepts GN pans up to 150mm deep
- Ideal for hot holding most liquid foods such as soups, gravy and mushy peas
- Power Type : 642
- Power Supply : 613
- Material : 201 Stainless Steel