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Buffalo Bain Marie with Tap & Pans FT692

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

Code: FT692

View Product



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 selfservice 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 : 642Power Supply : 613

• Material: 201 Stainless Steel

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