

Buffalo Bain Marie FT693

1.2kW Wet Heat. Capacity: 1x GN 1/1

Code : FT693

View Product



57% OFF Sale

£298.32

£128.99 / exc vat

£154.79 / 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.

The Buffalo bain marie is a durable and reliable addition to the busy commercial kitchen or self-service buffet.

With a reliable 1.2kW element and a generous 20 litre capacity, this countertop wet heat bain marie is perfect for keeping gravy, baked beans and other pre-cooked foods at the perfect serving temperature and ready to go.

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
- Can also fit 1/2 or 1/3 GN pans with divider bars (sold separately)
- 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
- Pans sold separately - fits 1/1GN containers 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
- Capacity : 21 Litres