

Buffalo Bain Marie with Tap without Pans

1.2kW Wet Heat with Drain Tap. Capacity: 1x GN 1/1

Code : FT694

View Product



41% OFF Sale

£321.27

£188.99 / exc vat

£226.79 / 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 perfect for hot holding all sorts of food, from carvery-style vegetables to baked beans, curry, chilli and more.

By using a gentle water bath warming mechanism, food is kept warm without burning for extended periods.

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