

Modena TBM236 Bain Marie 2 X GN1/3 + 2 X GN1/6 150 mm Pans & Lids Included

Countertop Food Warmer

View Product

Code : TBM236



66% OFF Sale

£292.00

£99.99 / exc vat

£119.99 / inc vat

Select Shipping Method

- Next Working Day Delivery
- Collect in Bolton (Mon-Fri, 11am to 4pm)
- Next Working Day Before Noon Delivery - £19.99 + £19.99 -

Saturday Delivery - £19.99 + £19.99

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.

Keep prepared foods hot, safe, and ready to plate with the Modena TBM236 countertop bain marie food warmer.

Cooking and holding food at safe holding temperatures is vital to any food service business, and investing in a bain marie can be a great way to maximise output. Ideal for busy takeaways, cafes, or restaurant kitchens, this unit can be used to hold already-hot products at safe temperatures for hours.

Size			
Unit	Height	Width	Depth
Mm	250	335	540
Cm	25	33.5	54
Inches (approx)	9	13	21

- Durable stainless steel water well
- Water heated model with drain tap at front
- 1.2 KW
- 6 Power Settings
- Can be used hot or cold
- Cooks and holds your products at food safe temperatures
- Can be used cold simply by adding ice in the water reservoir
- Comes complete with 2 x GN1/3 + 2 x GN1/6 containers
- Support bar included
- Size in mm 540l x 335w x 250h
- Plug fitted
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel
- Capacity : 2 x GN1/3 pans + 2 x GN1/6 pans