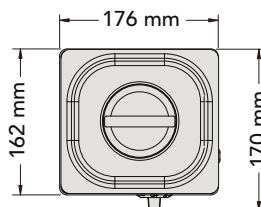
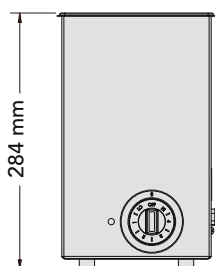


Sauce Bain Marie

With its 2 litre capacity, this versatile little unit excels when the quantities or location don't justify the use of a full size bain marie.

FEATURES

- Versatile - keeps sauces and gravies warm or keeps chocolate in its liquid state ready for dipping ice creams
- Portable compact design makes it ideal for small or off-site functions
- Easy to clean with a removable stainless steel 1/6 size pan
- 2 litre pan holds between 20 and 30 servings of gravy, sauce or chocolate
- Dry operation only



MH16 pictured



SPECIFICATIONS

MODEL	POWER Watts	PAN CAPACITY	CURRENT Amps
MH16	125	1 x 1/6 size 150 mm plus lid	1

Chocolate Tempering Bain Maries

Designed specifically for tempering chocolate and holding chocolate at a predetermined temperature for food coating operations.

FEATURES

- Designed to take various combinations of gastronorm pans
- Wet operation only*
- Self-resetting thermal safety cut-out
- Double skin tank
- Thermostatically controlled (temperature range 0 - 50°C)
- Stainless steel construction

*Machines must not be left unattended for extended periods.

SPECIFICATIONS

MODEL	POWER Watts	PAN COMBINATION	CURRENT Amps	DIMENSIONS w x d x h (mm)
CHOC1A	670	1 x 1/2 size 150 mm plus lid	3	350 x 290 x 305
CHOC2A	1000	2 x 1/2 size 150 mm plus lids	4	555 x 350 x 305



CHOC2A pictured



Note: Available without pans. Delete "A" from Model No.