

Sauce Warmer

With its 2 litre capacity, this versatile little compact 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
- 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 or sauce
- Dry operation only

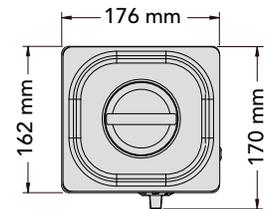
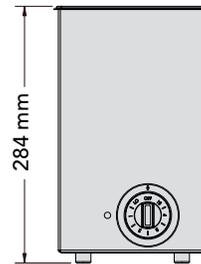


MH16



SPECIFICATIONS

| MODEL | POWER Watts | PAN CAPACITY | CURRENT Amps |
|-------|-------------|------------------------------|--------------|
| MH16 | 125 | 1 x 1/6 size 150 mm plus lid | 0.5 |



Chocolate Bain Maries



Designed for holding the temperature of melted chocolate for food coating applications.

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 20 - 50 °C)
- Stainless steel construction

^ Machines should not be left unattended.

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 | 2.9 | 355 x 305 x 320 |
| CHOC2A | 1000 | 2 x 1/2 size 150 mm plus lids | 4.4 | 560 x 355 x 320 |

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



CHOC2A