


## Counter Top Bain Maries

Hold food at serving temperature with the convenience and style of a Roband Counter Top Bain Marie. With a comprehensive range of sizes and pan combinations, there is a counter top unit to suit every situation.

### FEATURES

- Stainless steel construction
- Durable stainless steel elements with energy regulator control
- Slimline thermometer
- Designed to take many combinations of Gastronorm pans up to 150 mm deep
- Removable Cross Bars
- Double skin tank
- Wet and dry operation
- Ball valve drain on BM2 and BM4
- Thermostat models available
-  Advanced Control Safety Systems



BM4 pictured. Pans and round pots are optional extras.



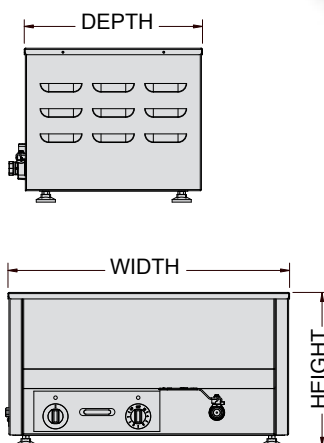
BM2A pictured



BM1A pictured

### SPECIFICATIONS

MODEL	PAN COMBINATION
BM1	No Pans
BM1A	1 x 1/2 size 100 mm pan & lid
BM1B	1 x 1/2 size 150 mm pan & lid
BM1E	1 x 200 mm round (7.25 L) pot & lid
POWER	700 Watts
ELEC CON.	10 Amp plug
DIMENSIONS w x d x h (mm)	350 x 290 x 305



MODEL	PAN COMBINATION
BM2	No Pans
BM2A	2 x 1/2 size 100 mm pans & lids
BM2B	3 x 1/3 size 100 mm pans & lids
BM2C	3 x 1/3 size 150 mm pans & lids
BM2E	2 x 200 mm round (7.25 L) pots & lids
POWER	1000 Watts
ELEC CON.	10 Amp plug
DIMENSIONS w x d x h (mm)	555 x 350 x 305

MODEL	PAN COMBINATION
BM4	No Pans
BM4A	4 x 1/2 size 100 mm pans & lids
BM4B	6 x 1/3 size 100 mm pans & lids
BM4C	6 x 1/3 size 150 mm pans & lids
BM4E	4 x 200 mm round (7.25 L) pots & lids
POWER	1800 Watts
ELEC CON.	10 Amp plug
DIMENSIONS w x d x h (mm)	675 x 555 x 305



Note: Maximum pan depth 150 mm on all models.

Optional models. BM1T, BM2T and BM4T have the same specifications as the standard models except fitted with thermostat control.