

## Countertop Bain Marie

### W.BMS11



The Woodson countertop bain maries ensure that the optimum temperature is always maintained to deliver food quality and safety.

Woodson Bain Maries have been the trusted choice for over 50 years.

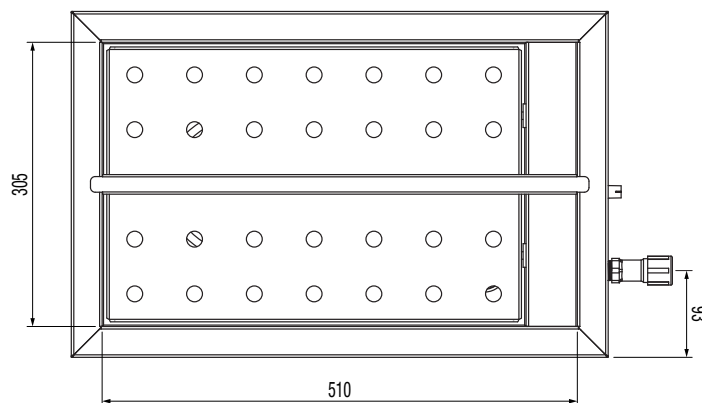
It's not worth risking an alternative.

#### Product Information:

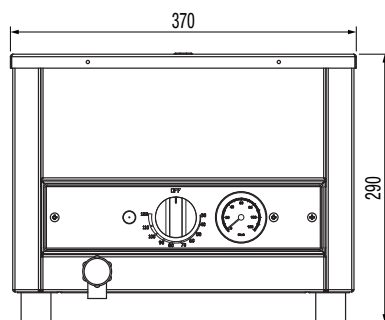
- Designed and recommended for wet operation
- Air insulated tank with double skinned stainless steel construction
- 1/1GN size countertop bain marie
- Fits gastronorm pans up to 150mm deep, pans must be bought separately
- Mechanical thermostat control with temperature gauge
- Designed to operate between 70°C - 80°C
- NOTE: All Woodson Bain Maries are designed for use with Woodson pans. Other suppliers pans may fit, however this is not guaranteed

#### Specifications:

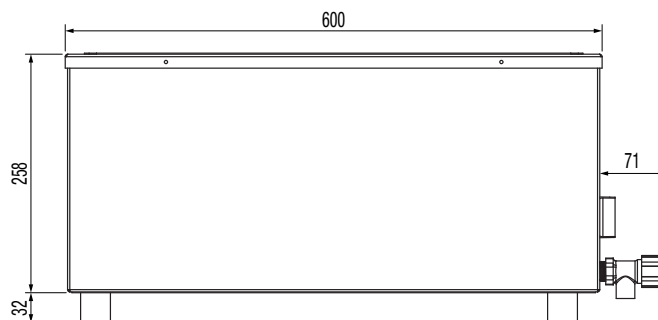
<b>Model</b>	<b>W.BMS11</b>
<b>Height</b>	290mm
<b>Width</b>	370mm
<b>Depth</b>	600mm
<b>Power</b>	0.75kW
	10A Plug & lead fitted
<b>Bain Marie</b>	3 x 1/3 GN Pans
<b>Capacity</b>	6 x 1/6 GN Pans
	2 x 210mm deep round pans (pan kit required)



Top View



Front View



Side View

Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: 30/05/2019

[www.stoddart.com.au](http://www.stoddart.com.au)

[www.stoddart.co.nz](http://www.stoddart.co.nz)