

Hot or Refrigerated Bain Maries

This range of bain maries is designed to hold food at serving temperature.
Available as either hot or refrigerated units.

FEATURES - HOT & REFRIGERATED

- All stainless steel construction with tubular frame
- Removable cross bars
- Safety lock ball valve drain
- Trolleys available, see page 41

FEATURES - HOT

- Wet or dry operation ^
- Dura-life stainless steel elements for prolonged element life
- Energy regulator control
- Designed to take many combinations of gastronorm pans up to 100 mm deep
- Thermometer display

^ Machines should not be left unattended.



BM25A hot bain marie pictured



BR25 refrigerated bain marie
pictured with pans added

FEATURES - REFRIGERATED

- Refrigerated cold plate* running high quality R404A refrigerant
- Refrigerated condensing units can be supplied separately for remote installation
- Streamlined for easy cleaning
- Adjustable digital thermostat with temperature readout
- Quiet operation

See pages 40 - 42 for all optional accessories.

Note: All BM and BR bain maries can be manufactured with no corner legs for drop-in bench mounting. When ordering please specify by prefixing the model number with the letters NC e.g. NCBM24 (NC signifies 'no corner legs').

These items are made to order and are non-returnable.

**Safety regulations require careful preparation, handling and storage of food products at all times. Cold plate units operate with a single refrigeration coil attached to the underside of the tank, thus food is chilled from underneath. Users must be absolutely certain that a single refrigeration coil will suit their purpose and is in compliance with food safety standards.*

SPECIFICATIONS

MODEL	POWER Watts	PAN COMBINATION	CURRENT Amps	DIMENSIONS w x d x h (mm)
HOT - PANS INCLUDED				
BM14A	1650	4 x 1/2 size x 100 mm ~	7.2	1135 x 408 x 255
BM16A	1550	6 x 1/2 size x 100 mm ~	6.7	1665 x 408 x 255
BM22A	1200	4 x 1/2 size x 100 mm ~	5.2	705 x 615 x 255
BM23A	1800	6 x 1/2 size x 100 mm ~	7.8	1030 x 615 x 255
BM24A	2700	8 x 1/2 size x 100 mm ~	11.7	1355 x 615 x 255
BM25A	2700	10 x 1/2 size x 100 mm ~	11.7	1680 x 615 x 255
BM26A	2700	12 x 1/2 size x 100 mm ~	11.7	2005 x 615 x 255
REFRIGERATED - PANS NOT INCLUDED				
BR22	480	4 x 1/2 size #	2.1	705 x 615 x 255 [†]
BR23	480	6 x 1/2 size #	2.1	1030 x 615 x 255 [†]
BR24	500	8 x 1/2 size #	2.2	1355 x 615 x 255 [†]
BR25	500	10 x 1/2 size #	2.2	1680 x 615 x 255 [†]
BR26	500	12 x 1/2 size #	2.2	2005 x 615 x 255 [†]

~ Pans and lids included. #Pans and lids not included. [†]Height dimensions exclude motor cage.

Note: Maximum pan depth 100 mm on all hot models and 65 mm on all refrigerated models. The BM series is also available without pans, delete "A" from the Model No.

Roband bain maries are designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans.