

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
- Dura-life stainless steel elements for prolonged element life
- Slimline thermometer
- Designed to take many combinations of gastronorm pans up to 150 mm deep
- Removable cross bars
- 1, 2 or 4 pan models available. 2 pan configuration available in narrow or wide footprint
- Double skin tank
- Safety lock ball valve drain on BM2, BM21 and BM4 models

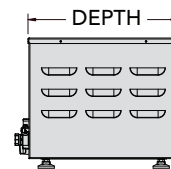
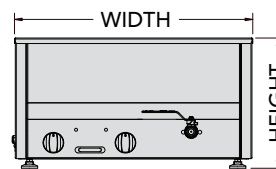
BM4E pictured



BM21 pictured.
(narrow footprint)



BM2B pictured.
(wide footprint)



BM1A pictured

SPECIFICATIONS

MODEL	DESCRIPTION/ INCLUSIONS	ENERGY REG/ THERMOSTAT Control	OPERATION [^]		POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
			Wet	Dry			
1 x 1/2 SIZE PAN CONFIGURATION							
BM1	Pan not included	Energy reg	Yes	No	670	2.9	355 x 305 x 320
BM1A	1 x 1/2 size 100 mm pan & lid	Energy reg	Yes	No	670	2.9	355 x 305 x 320
BM1B	1 x 1/2 size 150 mm pan & lid	Energy reg	Yes	No	670	2.9	355 x 305 x 320
BM1E	1 x 200 mm round (7.25 L) pot & lid	Energy reg	Yes	No	670	2.9	355 x 305 x 320
BM1T	Thermostat control, pan not included	Thermostat	Yes	No	670	2.9	355 x 305 x 320
2 x 1/2 SIZE PANS CONFIGURATION - WIDE (2 Pans Wide x 1 Pan Deep)							
BM2	Pans not included	Energy reg	Yes	Yes	1000	4.4	560 x 355 x 320
BM2A	2 x 1/2 size 100 mm pans & lids	Energy reg	Yes	Yes	1000	4.4	560 x 355 x 320
BM2B	3 x 1/3 size 100 mm pans & lids	Energy reg	Yes	Yes	1000	4.4	560 x 355 x 320
BM2C	3 x 1/3 size 150 mm pans & lids	Energy reg	Yes	Yes	1000	4.4	560 x 355 x 320
BM2E	2 x 200 mm round (7.25 L) pots & lids	Energy reg	Yes	Yes	1000	4.4	560 x 355 x 320
BM2T	Thermostat control, pans not included	Thermostat	Yes	No	1000	4.4	560 x 355 x 320
2 x 1/2 SIZE PANS CONFIGURATION - NARROW (1 Pan Wide x 2 Pans Deep)							
BM21	Pans not included, fits 2 x 1/2 size pans	Energy reg	Yes	Yes	1000	4.4	355 x 560 x 320
BM21T	BM21 with thermostat control 30 - 120 °C	Thermostat	Yes	No	1000	4.4	355 x 560 x 320
4 x 1/2 SIZE PANS CONFIGURATION							
BM4	Pans not included	Energy reg	Yes	Yes	1200	5.2	680 x 560 x 320
BM4A	4 x 1/2 size 100 mm pans & lids	Energy reg	Yes	Yes	1200	5.2	680 x 560 x 320
BM4B	6 x 1/3 size 100 mm pans & lids	Energy reg	Yes	Yes	1200	5.2	680 x 560 x 320
BM4C	6 x 1/3 size 150 mm pans & lids	Energy reg	Yes	Yes	1200	5.2	680 x 560 x 320
BM4E	4 x 200 mm round (7.25 L) pots & lids	Energy reg	Yes	Yes	1200	5.2	680 x 560 x 320
BM4T	Thermostat control, pans not included	Thermostat	Yes	No	1200	5.2	680 x 560 x 320

Note: Maximum pan depth 150 mm on all models.

[^]Machines should not be left unattended.

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.



CHOC2A pictured

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.