

Bain Maries

hallco

Hallco counter top bain maries provide convenient and hygienic storage for precooked foods and liquids. Indispensable in any kitchen, bain-maries preserve the flavour and freshness of food, keeping it at serving temperature for several hours without the worry of it drying out. All our bain maries are constructed from stainless steel for maximum durability and ease of cleaning. There are six models to choose from in the range, including dry and wet heat versions.

All models come with a 12-month full warranty and are manufactured in Europe to the highest quality standards.



MBM1R

Single traditional round pot bain marie with 4.5 litre capacity. Dry Heat, ideal for sauces, soups and other liquids.

Loading: 0.25 kW
Capacity: 1 x 4.5 Litre round pots
Dimensions: 270 W 330 D 230 H



MBM2R

Traditional twin round pot bain marie with 4.5 litre capacity per pot. Single control to both pots for consistent operation.

Loading: 0.6 kW
Capacity: 2 x 4.5 Litre round pots
Dimensions: 530 W 330 D 230 H



MBM2

Bain marie with 2 x ¼ gastronorm containers, each 150mm deep. Dry heat with simmerstat controls. Ideal for storing liquids, soups, stocks & sauces at perfect temp.

Loading: 0.25 kW
Capacity: 2 x ¼ GN
Dimensions: 270 W 330 D 230 H



MBM4

As above specification of the MBM2 but with 4 x ¼ gastronorm containers, ideal for any mixed combinations of liquid or wet foods such as beans, chilli etc...

Loading: 0.6 kW
Capacity: 4 x ¼ GN 150mm deep
Dimensions: 530 W 330 D 230 H



MBM3W

Wet heat bain marie with 3 x 1/3 gastronorm containers, each 150mm deep. Ideal for dry goods such as potatoes or meats. Operates from a single 13amp supply.

Loading: 1.3 kW
Capacity: 3 x ½ GN 150mm deep
Dimensions: 330 W 540 D 270 H



MBM3WT

As above specifications of the MBM3W but with the additional of a very useful drainage tap, allowing for easy water drainage from the bottom chamber.

Loading: 1.3 kW
Capacity: 3 x ½ GN 150mm deep
Dimensions: 330 W 540 D 270 H



For enquiries, please contact our Sales Team on 01296 663400 or sales@rhhall.com