

BAIN MARIES

Maestrowave 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, starting with a dry heat bain marie to the wet heat version.



MBM1R

MBM1R

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

LOADING:	0.25KW
CAPACITY:	1 x 4.5 LITRE ROUND POT
DIMENSIONS:	270 W 330 D 230 H



MBM2R

MBM2R

Twin traditional round pot bain marie with 4.5 litre capacity per pot. Single control to keep both pots operating consistently.

LOADING:	0.6KW
CAPACITY:	2 x 4.5 LITRE ROUND POTS
DIMENSIONS:	530 W 330 D 230 H



MBM2

MBM2

Bain marie with 2 x 1/4 Gastronorm containers, each 150mm deep. Dry heat with simmerstat controls. Ideal for storing liquids, soups, stocks and sauces at perfect temperatures.

LOADING:	0.25KW
CAPACITY:	2 x 1/4 GN
DIMENSIONS:	270 W 330 D 230 H



MBM4

MBM4

As above specification of the MBM2 but with 4 x 1/4 Gastronorm containers, ideal for any mixed combination of liquids or wet foods, such as baked beans, chilli con carne etc.

LOADING:	0.6KW
CAPACITY:	4 x 1/4 GN 150mm deep
DIMENSIONS:	530 W 330 D 230 H



MBM3W

MBM3W

Wet heat bain marie with 3 x 1/3 Gastronorm containers, each 150mm deep. Ideal for dry foods, such as potatoes or meat. Operates off single 13amp supply.

LOADING:	1.2KW
CAPACITY:	3 x 1/3 GN 150mm deep
DIMENSIONS:	330 W 540 D 270 H



MBM3WT

MBM3WT

As above specification of the MBM3W but with the addition of a very useful drainage tap with allows for easy water drainage from the bain marie's bottom chamber.

LOADING:	1.2KW
CAPACITY:	3 x 1/3 GN 150mm deep
DIMENSIONS:	330 W 540 D 270 H

