

integrale • **heated** bain marie



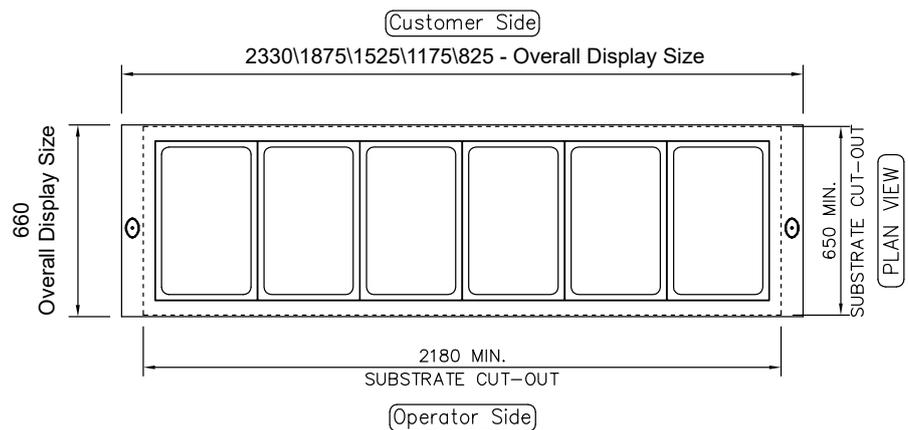
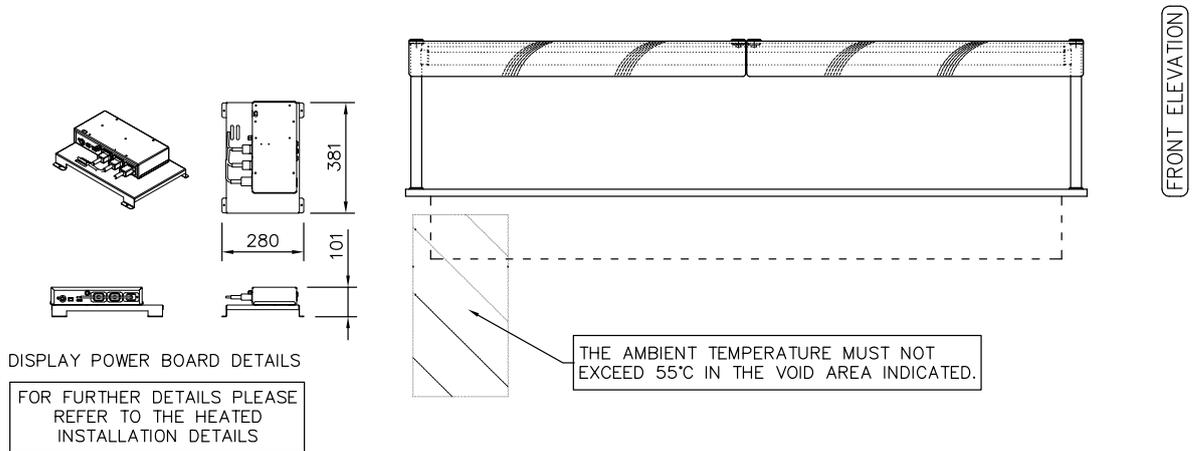
Image: IHBM4-GO



Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
Dry Well Bain Marie				
IHBM2-GO	2/1	825 x 660 x 535h	30	1.5
IHBM3-GO	3/1	1175 x 660 x 535h	40	2.2
IHBM4-GO	4/1	1525 x 660 x 535h	51	2.9
IHBM5-GO	5/1	1875 x 660 x 535h	62	3.7
IHBM6-GO	6/1	2330 x 660 x 535h	89	4.4
Wet Well Bain Marie				
IHWBWM2-GO	2/1	825 x 660 x 535h	30	1.9
IHWBWM3-GO	3/1	1175 x 660 x 535h	40	3.1
IHWBWM4-GO	4/1	1525 x 660 x 535h	51	3.9
IHWBWM5-GO	5/1	1875 x 660 x 535h	62	5.1
IHWBWM6-GO	6/1	2330 x 660 x 535h	89	6.3

- The heated display bain marie offers unparalleled flexibility of use.
- This display maintains pre-heated, cooked food at a regulated temperature.
- Controllable top and base heat.
- Available as a wet well bain marie or dry well bain marie.
- Available in assisted service or self service.
- Gantry mounted controller installed on operators side (GO) as standard.
- The gantry controller can be installed on customer side (GC) on request.
- Gastronorm containers are an optional extra.
- A wide range of optional extras are available for this display.

technical specifications



NOTE:
 IF DISPLAY IS TO BE FLUSH MOUNTED INTO WORKTOP, ADD 4 - 6mm TO DISPLAY SIZES FOR WORKTOP CUT-OUT

