

manhattan • **heated** bain marie



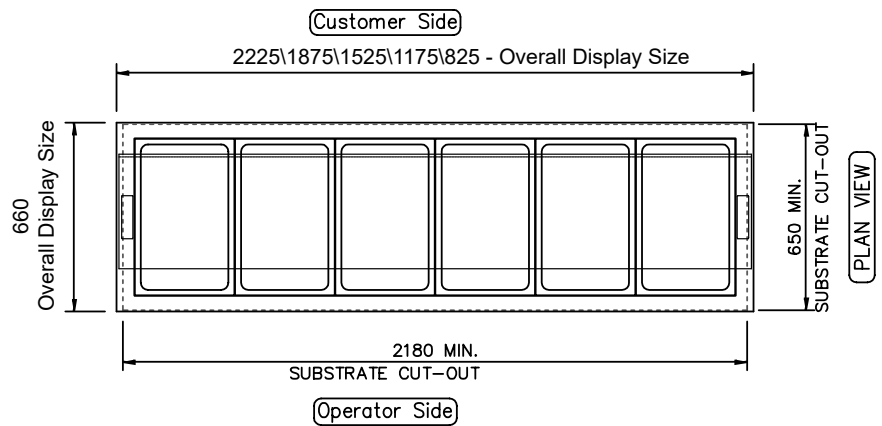
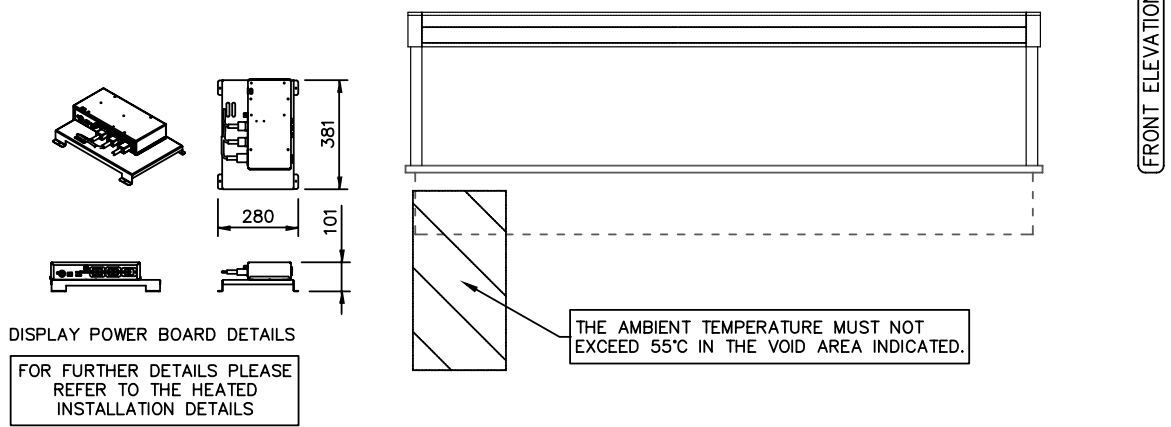
Image: MHBM4-GO



Stock Code	Capacity (gn)	Overall Size (mm)	Weight (kg)	Wattage (kw)
<b>Dry Well Bain Marie</b>				
MHBM2-GO	2/1	825 x 660 x 560h	30	1.5
MHBM3-GO	3/1	1175 x 660 x 560h	40	2.2
MHBM4-GO	4/1	1525 x 660 x 560h	51	2.9
MHBM5-GO	5/1	1875 x 660 x 560h	62	3.7
MHBM6-GO	6/1	2225 x 660 x 560h	89	4.4
<b>Wet Well Bain Marie</b>				
MHWWBM2-GO	2/1	825 x 660 x 560h	30	1.9
MHWWBM3-GO	3/1	1175 x 660 x 560h	40	3.1
MHWWBM4-GO	4/1	1525 x 660 x 560h	51	3.9
MHWWBM5-GO	5/1	1875 x 660 x 560h	62	5.1
MHWWBM6-GO	6/1	2225 x 660 x 560h	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

