

BM-02W—Professional sauce heater / soup warmer



Qualitative soup warmer for restaurants, canteens, etc. Suitable for heating soups and for heating example pasta sauces. The machine heats gentle the product in a water bath, Bain-Marie method, is a French term for a product that is used to slowly, gently and carefully heats to thermostatically controlled temperature.

Equipped with:

- Bain-Marie pots
- Heat control 30-90 ° C
- Drain outlet



For soups, sauces, etc.

Technical information

2 container	4,5 L each
Dimensions WxDxH (cm)	30 x 60 x 35
Power	700W
Voltage	230V 50Hz

