



## BAIN MARIES & HOT PLATES

### DESCRIPTION

Stellex Bain-Maries come in wet and dry versions and are used to keep larger batches of food warm, ready to be served. They are not designed to cook food, instead they keep it at a controlled temperature suited to the dish.

The completely sealed wells are manufactured from 304 grade stainless steel and are designed to accept vessels to a depth of 150mm. Available as either dry or wet heat options, they are independently heated and thermostatically controlled.

Ceran Hot Plates – glass plates to top of counter are independently heated and thermostatically controlled.

All stainless steel hot compartments are fitted with top hung sliding doors with integral handles and supplied with 430 grade stainless steel solid base shelf and mid adjustable shelf, removable for cleaning. Independently switched, temperature display. 430 grade stainless steel exterior and front panels, unit mounted on adjustable equipment legs as standard.



*Bain Marie with optional castors*

### FEATURES AND BENEFITS

#### Feature

- Stainless steel construction
- Satin brushed finish
- 1.5mm top
- Independent well heating
- Digital thermostat
- Ceran hot plates
- Adjustable mid shelf
- Adjustable feet
- Fully insulated

#### Benefit

- High quality stainless steel used throughout for corrosion resistance
- Offers a smooth easy to clean surface
- Heavy duty for strength and longevity
- Allows economical use
- Accurate temperature control
- Independently heated and thermostatically controlled
- Accommodates wide range for food products
- Easy levelling on site
- Increased efficiency

### OPTIONS

- Castors
- Gantries including sneeze screen
- Illuminated and heated gantries
- Solid stainless steel trayslide (grade 430)
- Triple tube trayslide
- Laminate or extended granite trayslide
- Wet or dry versions available
- Digital temperature display
- Bespoke – please ask

### TECHNICAL DATA

#### Physical Sizes

##### Size

- Length (mm) 1200 / 1500 / 1900
- Width (mm) 725
- Height (mm) 850

##### Electrical Requirements

- Voltage 240 V
- Frequency 50 Hz
- Max Current 16 A

Correct at time of going to press - Stellex reserves the right to change the specification

#### STELLEX CONTACT DETAILS

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