



bain marie

gn 1:1 size

MODELS: WBMS11, WBMS11A, WBMS11B, WBMS11E, WBMS11R

APPLICATIONS

- Ideal for holding foods at serving temperature

STANDARD FEATURES

- Double skin air insulated stainless steel construction
- Wet or dry operation
- Thermostat controls
- Welded tank with 20mm drain cock
- Full size Gastronorm cavity to take choice of pan combinations (see below)
- Supplied with 10amp lug and lead

Pan Combination	A	B
Pan Size (with lids)	1/3	1/3
Depth of Pans	100	150
No. of Pans	3	3

Pan Combination	E	R
Pan Size (with lids)	1/6	7.25l round
Depth of Pans	100	
No. of Pans	6	2 (with hob)

Other combinations available

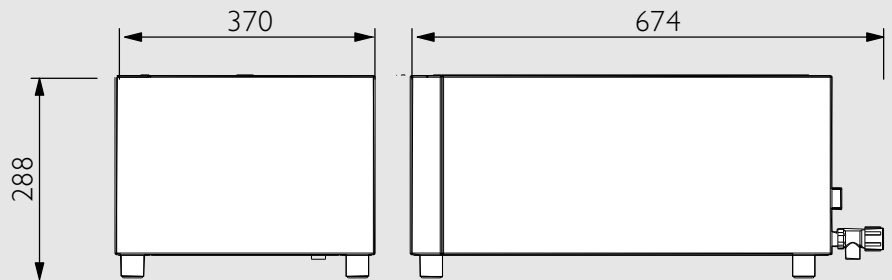
Kw 0.6	Amps 2.5	Weight 8kg
Width 550	Depth 370	Height 310

Dealer:



pictured with optional pan combination

WBMS11



We reserve the right to alter specifications of products without notice

For details of your local dealer contact:

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