



Overview

E&R Moffat Ltd were the originators of a Bain-marie that could be either wet or dry heat. This type of system was designed to offer flexibility and was developed to eliminate the need to fit a low water level warning system or the expense of replacing burned out elements. Wet heat water level is an economic 20 mm deep, complete with drain valve and swing out run off tube for easy emptying/cleaning. A heavy-duty range available in 5 lengths designed to accommodate 1/1 Gn pans, Excellent for pre-heating plates and dishes, as well as the temporary storage of pre-cooked food. These units incorporate a very efficient heating system, additional to the fully enclosed heating elements fitted under the Bain-marie Well. Excess residual hot air from the hot cupboard is also used to maintain temperature.

Key Features:

- Insulated for increased efficiency
- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- This forced-air, convection, heated cupboard offers unparalleled flexibility of use.
- Fan unit is easily removable for cleaning and maintenance
- Base and door track in one piece for easy cleaning, flat inner base with no recess for heating elements
- Thermostatically controlled hot cupboard with fan assisted removable heating unit, 30°-110°C
- Energy regulated bain-marie control
- Bain-marie apertures designed for Gastronorm Pans with raised lip all round for easy Pan removal
- Doors are very easily removed for cleaning, Sliding doors have unique double life skid pads,
- Doors can be fully rotated and reinserted allowing the spare skid pads to be used offering a long and trouble-free service.
- Easy lift out GN1/1 size multiple grid shelving, held by heavy-duty stainless-steel tube supports.
- The recessed, slide-out, control panel is mounted to operator right hand side of cupboard.
- Mobile as standard fitted with 100mm diameter castors all swivel two with brakes
- Mobility allows for easy kitchen deep clean
- Fully welded and sealed Bain-marie Well with drain valve and swing out drain Tube
- Complete with a 2-meter-long cable and plug [most units work from a 13-amp supply

Options

- Doors both sides Add DBS to Code
- Non-mobile on adjustable for height feet [no extra cost but must be stated on order]
- Water inlet Tap for Bain-marie fitted to work Top and piped through to under the base
- Overhead gantry traditional pass through type
- Door Locks
- Gastronorm pans



Innovation

Wet or dry, double life door skids, sahara fan heating cell, & residual supplementary heat.

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