

Sauce Bain-Marie - 4 x 3.5 Liters

BR608035



Bartscher

Sauce bain-marie designed for professional catering, the 4 Stainless Steel tanks allow for easy service and optimal quality of your sauces and broths accompanying your dishes. Ideal for restaurants, cafeterias, caterers, or collective kitchens.

Product Features:

Food : 230-v	Minimum Temperature (°C) : 35	Maximum Temperature (°C) : 95
Number of tanks : 4	Length (mm) : 415	Depth (mm) : 415
Height (mm) : 320	Weight (kg) : 10.7	Power (W) : 600
Subject : steel	Capacity (L) : 14	

Informations Logistiques :

Largeur : 470 mm	Profondeur : 350 mm	Hauteur : 470 mm
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