

Article: **P15020**

Product Family: **Food Warming Equipment**

Bain-marie hot-food well 1/1-size gastronorm 230 volt stainless steel with drainage tap

Effective and efficient, the bain-marie hot-food well by Pujadas ensures delicious results. It's made of stainless steel for impressive durability and longevity, with powerful heating that promises accurate, consistent temperatures and incredible efficiency. With a temperature range of 30°C to 90°C (86°F to 194°F), this versatile hot well is perfect for a wide range of food items, from vegetables to meat, sides, and more. The simple power switch and dial temperature control are easy to use for a seamless user experience, and the drainage tap allows quick cleaning at the end of the night.

MODEL INFORMATION

EAN 13	8421661150200

UNIT DIMENSIONS

(W) Width (CM)	34
(D) Depth (CM)	54
(H) Height (CM)	30

ELECTRICAL

Hz	50/60
Voltage	230
Watts	1200

CONSTRUCTION

Construction Material	Stainless Steel

FEATURES & BENEFITS

- Stainless steel provides impressive durability and longevity
- Ensures accurate, consistent heat
- Energy-efficient design works quickly and reduces waste
- Power switch and temperature dial control are easy to use for seamless user experience
- Drainage tap allows quick cleaning
- Temperature range of 30°C to 90°C (86°F to 194°F)
- 1/1-size gastronorm bain-marie hot-food well

Material Type	Metals

- Ideal for a wide range of food items, including vegetables, meat, sides and more

CASE LOT MEASUREMENT

Case Lot	1
Case Width	40
Case Height	30

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