

## Sauce Warmer

With its 2 litre capacity, this versatile little unit excels when the quantities or location don't justify the use of a full size bain marie.

### FEATURES

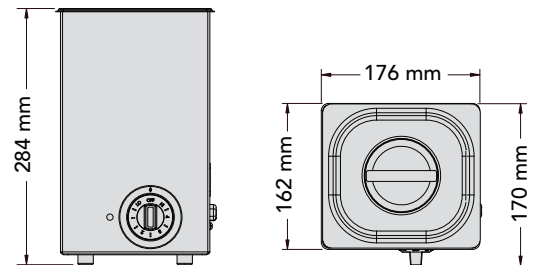
- Versatile - keeps sauces and gravies warm
- Portable compact design makes it ideal for small or off-site functions
- Easy to clean with a removable stainless steel 1/6 size pan
- 2 litre pan holds between 20 and 30 servings of gravy or sauce
- Dry operation only

### SPECIFICATIONS

MODEL	POWER Watts	PAN CAPACITY	CURRENT Amps
MH16	125	1 x 1/6 size 150 mm plus lid	0.5



MH16 pictured



## Chocolate Bain Maries

Designed for holding the temperature of melted chocolate for food coating applications.

### FEATURES

- Designed to take various combinations of gastronorm pans
- Wet operation only ^
- Self-resetting thermal safety cut-out
- Double skin tank
- Thermostatically controlled (temperature range 20 - 50 °C)
- Stainless steel construction

^ Machines should not be left unattended.

### SPECIFICATIONS

MODEL	POWER Watts	PAN COMBINATION	CURRENT Amps	DIMENSIONS w x d x h (mm)
CHOC1A	670	1 x 1/2 size 150 mm plus lid	2.9	355 x 305 x 320
CHOC2A	1000	2 x 1/2 size 150 mm plus lids	4.4	560 x 355 x 320

Note: Available without pans. Delete "A" from Model No.



CHOC2A pictured