



Bain Marie Table Top Two Division

“Anvil’s Bain Maries are easy-to-use, convenient and are great for buffets, serving lines and restaurants. They are portable and ideal for outside caterers”

Model: BMA0002

APPLICATION

- Keeps food warm at the right temperature and humidity
- Use on buffets, carveries, outside catering and restaurants
- Completely portable and easy to transport

CONSTRUCTION

- Tap for easy drainage
- Fits international standard size pans or inserts (must be ordered separately)
- Easy to clean
- Cool touch due to double skin Stainless Steel construction
- Power light to indicate when element is energised

HEATING

- Variable heat control
- Element configuration provides even heat distribution

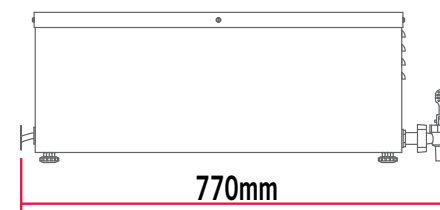
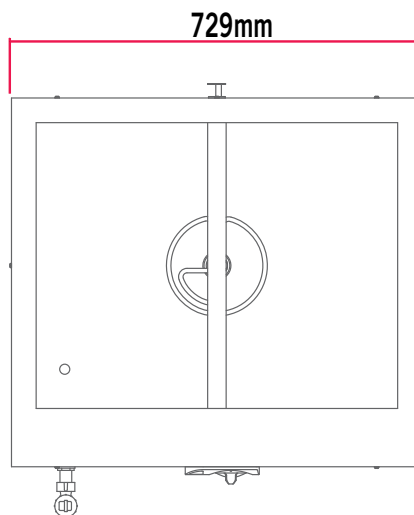
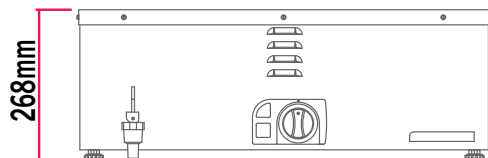


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AXIS



ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.
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DESCRIPTION

MODEL
NUMBER OF DIVISIONS
MAX INSERT DEPTH (mm)
POWER RATING (230V/50Hz)
DIMENSIONS (mm) (W x D x H)
BOX DIMNS (mm) (W x D x H)
PACKED WEIGHT (kg)
COMPLIES WITH SPEC

BAIN MARIE TWO DIVISION

BMA0002
2
150
2.7kW
729 x 770 x 268
746 x 731 x 311
18
SABS IEC 60335

- Unit available in 120V/60Hz configuration

Model: BMA0002

NOTE: When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top.



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AXIS

Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.