



Bain Marie Table Top Three 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: BMA0003

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

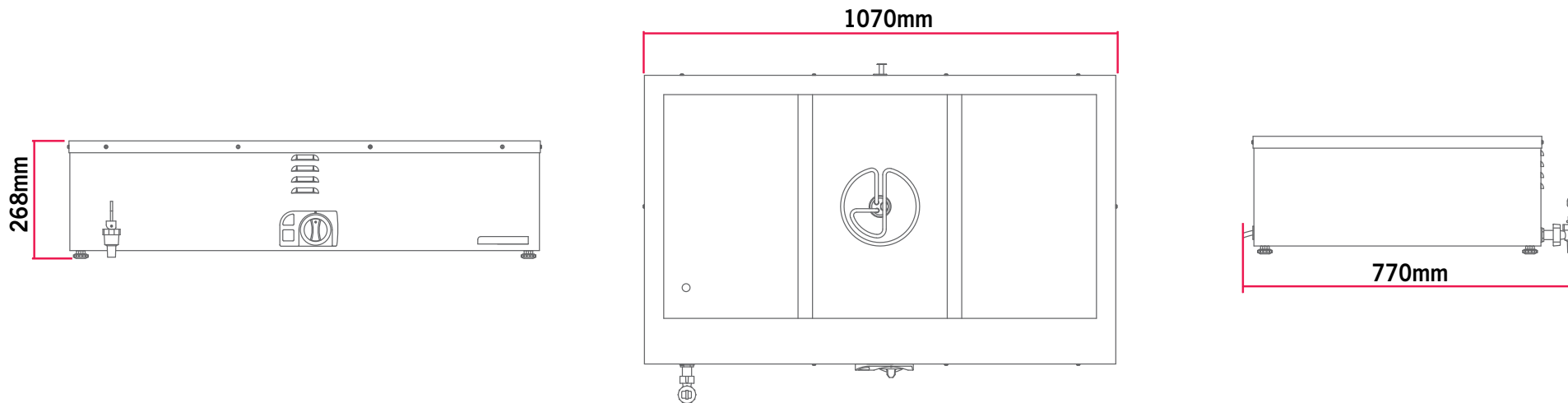


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AXIS



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

- Unit available in 120V/60Hz configuration

BAIN MARIE THREE DIVISION

BMA0003
 3
 150
 2.7kW
 1070 x 770 x 268
 1081 x 726 x 311
 22
 SABS IEC 60335

Model: BMA0003

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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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.