



Bain Maries

Maestrowave counter top Bain Maries provide convenient and hygienic storage for precooked foods and liquids. Indispensable in any kitchen, bain maries preserve the flavour and freshness of food, keeping it at serving temperature for several hours without the worry of it drying out.

All bain maries are constructed from stainless steel for maximum durability and ease of cleaning and feature an accurate simmerstat control.



MBM2
For a smaller operator this dry heat bain marie is offered with 2 x 1/4 gastronorm containers.

Dimensions:	270W 330D 230H mm
Loading:	0.25kW



MBM1R
This dry heat bain marie comes complete with 1 x 4.5 litre traditional round pot and is perfect for both front and back of house use.

Dimensions:	270W 330D 230H mm
Loading:	0.25kW

MBM4
For maximum versatility, this dry heat bain marie offers 4 x 1/4 gastronorm containers for storing a wide variety of foods and liquids in bulk.

Dimensions:	530W 330D 230H mm
Loading:	0.5kW



MBM2R
With 2 x 4.5 litre traditional round pots this dry heat bain marie offers a convenient food storage solution for any sized catering operation.

Dimensions:	530W 330D 230H mm
Loading:	0.5kW

MBM3W
A wet heat bain marie which offers a storage capacity of 3 x 1/3 gastronorm containers.

Dimensions:	330W 540D 270H mm
Loading:	1.2kW

APPROVED MAESTROWAVE SUPPLIER

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www.maestrowave.com or www.rhall.com



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