

# Sauce Bain-Marie - 4 x 3.5 Liters

## BR608035



# Bartscher

Sauce bain-marie designed for professional catering, the 4 Stainless Steel tanks allow for easy service and optimal quality of your sauces and broths accompanying your dishes. Ideal for restaurants, cafeterias, caterers, or collective kitchens.

### Product Features:

|                     |                               |                               |
|---------------------|-------------------------------|-------------------------------|
| Food : 230-v        | Minimum Temperature (°C) : 35 | Maximum Temperature (°C) : 95 |
| Number of tanks : 4 | Length (mm) : 415             | Depth (mm) : 415              |
| Height (mm) : 320   | Weight (kg) : 10.7            | Power (W) : 600               |
| Subject : steel     | Capacity (L) : 14             |                               |

### Informations Logistiques :

|                  |                     |                  |
|------------------|---------------------|------------------|
| Largeur : 470 mm | Profondeur : 350 mm | Hauteur : 470 mm |
|------------------|---------------------|------------------|