



URL: [https://www.foodequipment.com.au/media/catalog/product/p/g/pg150fe-yg\\_web.jpg](https://www.foodequipment.com.au/media/catalog/product/p/g/pg150fe-yg_web.jpg)

## Heated Bain Marie Food Display - PG150FE-YG

### Quick Overview

Heated Stainless Steel Bain Marie Food Display - PG150FE-YG

Two doors with 4 x 1/1 GN pans 35 to 85 ° C / convective thermal air-flow & humidity Bench height is 850 mm

- Two drawers
- Two sliding cabinet doors
- Quartz lighting over pans
- Thermostat
- All Stainless Steel
- Easy to clean
- Castors
- Frameless 45 ° joints

\* Pans not included

Hot food holding cabinets only, not designed to heat product

### Description

Heated Stainless Steel Bain Marie Food Display - PG150FE-YG

The Thermaster premium stainless steel bain marie series is the ideal inclusion for restaurants and takeaway stores requiring a slow cooking process for their meals and ingredients.

These bain marie units come with sliding doors for easier access, water drawers, thermostat, a halogen heating lamp, heating elements, plumbing free installation, a perforated pan divider, castors and a convective thermal air-flow.

Two doors with 4 x 1/1 GN pans 35 to 85 ° C / convective thermal air-flow & humidity Bench height is 850 mm

- Two drawers
- Two sliding cabinet doors
- Quartz lighting over pans

- Thermostat
- All Stainless Steel
- Easy to clean
- Castors
- Frameless 45 ° joints

\* Pans not included

Hot food holding cabinets only, not designed to heat product

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Your Shipping Specifications

Net Weight (Kg)	125
Width (mm)	1460
Depth (mm)	790
Height (mm)	1250
Packing Width (mm)	840
Packing Depth (mm)	1520
Packing Height (mm)	1390
Power	240V; 2.8kW; 15Amp