ROBAND®

Hot or Refrigerated Bain Maries

This range of bain maries is designed to hold food at serving temperature. Available as either hot or refrigerated units.

FEATURES - HOT & REFRIGERATED

- All stainless steel construction with tubular frame
- Removable cross bars
- Safety lock ball valve drain
- Trolleys available, see page 53

FEATURES - HOT

- Wet or dry operation ^
- Dura-life stainless steel elements for prolonged element life
- Energy regulator control
- Designed to take many combinations of gastronorm pans up to 100 mm deep
- Thermometer display

^ Machines should not be left unattended.

FEATURES - REFRIGERATED

- Refrigerated cold plate* running high quality R404A refrigerant
- Refrigerated condensing units can be supplied separately for remote installation
- Streamlined for easy cleaning
- Adjustable digital thermostat with temperature readout
- Quiet operation

See pages 52 - 54 for all optional accessories.

Note: All BM and BR bain maries can be manufactured with no corner legs for built-in bench mounting. When ordering please specify by prefixing the model number with the letters NC e.g. NCBM24 (NC signifies 'no corner legs').

These items are made to order and are non-returnable.

*Safety regulations require careful preparation, handling and storage of food products at all times. Cold plate units operate with a single refrigeration coil attached to the underside of the tank, thus food is chilled from underneath. Users must be absolutely certain that a single refrigeration coil will suit their purpose and is in compliance with food safety standards.









SPECIFICATIONS

MODEL	PAN COMBINATION	POWER Watts	CURRENT Amps	DIMENSIONS w x d x h (mm)
HOT - PANS & LIDS INCLUDED				
BM14A	4 x 1/2 size x 100 mm $^{\sim}$	1650	7.2	1135 x 408 x 255
BM16A	6 x 1/2 size x 100 mm \sim	1550	6.7	1665 x 408 x 255
BM22A	4 x 1/2 size x 100 mm \sim	1200	5.2	705 x 615 x 255
BM23A	6 x 1/2 size x 100 mm \sim	1800	7.8	1030 x 615 x 255
BM24A	8 x 1/2 size x 100 mm \sim	2700	11.7	1355 x 615 x 255
BM25A	10 x 1/2 size x 100 mm $^{\sim}$	2700	11.7	1680 x 615 x 255
BM26A	12 x 1/2 size x 100 mm $^{\sim}$	2700	11.7	2005 x 615 x 255
REFRIGERATED - PANS & LIDS NOT INCLUDED				
BR22	4 x 1/2 size#	480	2.1	$705 \times 615 \times 255^{++}$
BR23	6 x 1/2 size [#]	480	2.1	1030 x 615 x 255 ⁺
BR24	8 x 1/2 size [#]	500	2.2	$1355 \times 615 \times 255^{+}$
BR25	10 x 1/2 size#	500	2.2	1680 x 615 x 255 [†]
BR26	12 x 1/2 size#	500	2.2	$2005 \times 615 \times 255^{+}$

~Pans and lids included. #Pans and lids not included. †Height dimensions exclude motor cage. Note: Maximum pan depth 100 mm on all hot models and 65 mm on all refrigerated models. The BM series is also available without pans, delete "A" from the Model No.

Roband bain maries are designed to accommodate pans available from Roband Australia. Although other brands of pans may fit, this is not guaranteed due to variations in other manufacturers' pans.