



MBV610



COUNTER TOP GASTRONORM BAIN MARIE

Description

This wet well bain marie from Inomak is the perfect no frills counter top unit for keeping your pre-prepared product warm for prolonged periods during service. Available with both an open top or glass canopy with halogen lamps the unit is the perfect option for a low footprint counter top bain marie.

Built from high grade AISI 304 stainless steel and accepting gastronorm containers up to 150mm deep with integrated digital controller and drainage tap.

Features

High grade AISI 304 stainless steel exterior & interior

Open or glass canopy options

Digital controller with temperature display

Wet well accepts GN1/1 up to 150mm deep

130W Halogen lamps on canopy variations

Canopy variation supplied with perspex sliding doors



MODEL	UNIT STYLE	CAPACITY*	HALOGEN LAMPS	TEMPERATURE RANGE	DIMENSIONS (mm)	POWER USAGE	POWER	WEIGHT (kg)
MAV67	Open	2 x GN1/1*	-	Up To +90°C	H265 x W760 x D630	2000W	13amp	19
MAV610	Open	3 x GN1/1*	-	Up To +90°C	H265 x W1080 x D630	2000W	13amp	25
MAV614	Open	4 x GN1/1*	-	Up To +90°C	H265 x W1410 x D630	2000W	13amp	35
MBV67	Glass Canopy	2 x GN1/1*	2	Up To +90°C	H710 x W760 x D630	2260W	13amp	54
MBV610	Glass Canopy	3 x GN1/1*	3	Up To +90°C	H710 x W1080 x D630	2390W	13amp	67
MBV614	Glass Canopy	4 x GN1/1*	4	Up To +90°C	H710 x W1410 x D630	2520W	13amp	81

*Find our full range of gastronorm pans on [page 5](#).