

MAV610



INOMAK
Refrigerators

COUNTER TOP GASTRONORM BAIN MARIE

This wet well bain marie from Inomak is the perfect no thrills counter top unit for keeping your pre-prepared product warm for prolonged periods during service. Available with both a 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.

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

*Gastronorm Containers Not Included

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