

Drop-in Bain Marie

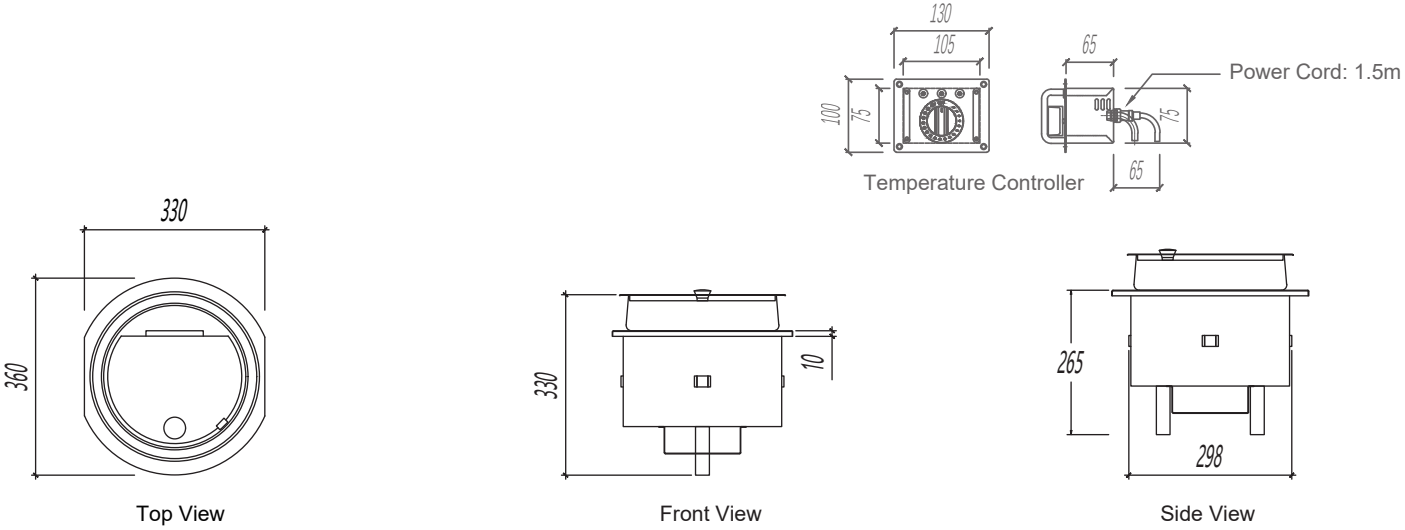
The soul of soups and sauces lies in their warmth. Our built-in bain marie series is specifically designed to care for liquid dishes that are highly sensitive to temperature. Whether using traditional water-bath heating or more convenient dry heating technologies, our digital temperature control modules keep temperature fluctuations within a minimal range, effectively preventing clumping or oxidation caused by overheating.

The concealed drainage system and user-friendly modular installation structure not only enhance operational convenience but also maintain a flat, aesthetically pleasing buffet counter.





Drop-in Round Soup Warmer



Drop-in Round Soup Warmer

Technical Specifications

HW/10L/B1: 330x360x330mm, Counter Cutout Dia 305mm, 1300W, 220-240V/50-60Hz
Controller Cutout Size 108x78mm

Key Features

- Durable Build: 304 stainless steel with a seamless, easy-to-clean stamped surface.
- Precision Control: German E.G.O thermostat (adjustable from 40°C to 100°C).
- Smart Design: Concealed drainage system for a clean counter aesthetic.
- Safety First: Built-in over-temperature protection.
- Flexible Install: Customizable thermostat cable length (up to 10 meters).