

## WIHA Bain-Marie

With this Bain-Marie, you can choose between three models:

### ■ Bain-Marie STANDARD

Standard model that's great value for money. It is filled with water by hand, e.g. with a bucket or a swivel tap installed by the customer.

### ■ Bain-Marie PROFI SRV (with standpipe valve)

This Bain-Marie is equipped with a water tap at the bottom. To avoid overflowing, this Bain-Marie is provided with an overflow.

### ■ Bain-Marie AUTOMATIC SRV (with standpipe valve)

With this device, the water filling capacity is controlled automatically. Evaporating water is automatically refilled via an electronic level controller.

### ■ Easy installation of the controller in a control panel

Alternatively, the controller can be easily mounted in a counter panel.

### ■ Easy cleaning of the smooth surfaces of the water bath

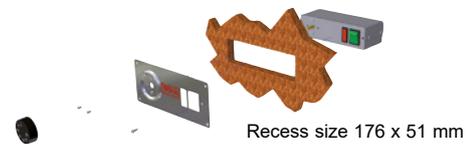
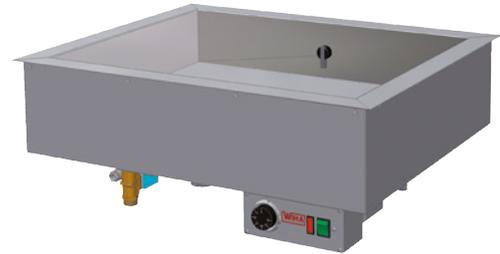
Reduced calcification at the water level sensor mounted above the water level and the water inlet valve mounted above the water level

### ■ High operational safety

with solid stainless steel level sensor.

### ■ Water drain and standpipe valve are made of solid stainless steel

All joints of the water-carrying pipes are seamlessly welded together up to the connection beneath the tub. Leakages because of wearing seals are impossible. The oversized 1 1/4" drain ensures rapid emptying of the Bain-Marie.



Please note:

Our Bain-Maries are designed for keeping food warm in Gastro-Norm containers. To prevent unnecessary vapour loss, the surface should be filled completely with Gastro-Norm containers. The Bain-Marie is filled with about 2–3 cm of water. After the water has been heated to the desired temperature, the device can be filled with food. To guarantee optimal heat transfer, the base of the Gastro-Norm container must be in hot water. Because different quantities of merchandise are required

depending on the design, our Bain-Marie is available in three depths for Gastro-Norm containers with 100, 150 and 200 mm depths.

Flat Bain-Maries for Gastro-Norm containers that are 100 mm deep are suitable for e.g. a self-service restaurant for different types of finger food, which can always be reheated fresh in small amounts. Deep Bain-Maries for Gastro-Norm containers that are 200 mm deep are suitable for e.g. staff canteens where large amounts of food are required for a fixed time.