



Good insulation effect [bain Marie](#) will be necessary for a restaurant, cafeteria, hotel, etc. Breakfast or dinners may use a Bain Marie to keep the cooked food warm or to slightly cook.

With the perfect heat insulation effect, Bain Marie is able to maintain a steady temperature, on the one hand, to keep food is fresh and delicious for a long time; on the other hand, more energy-saving.

Bain-marie is to create unique and delicious taste through slightly cooking, in a soft way. Double sinks or multi-pans design for storing different food all at once.

Stainless steel type, with no glass cover:

Worktop in stainless steel. Incoloy stainless steel heating elements positioned under the food pan. Electric regulation of power, regulation by a thermostat from 30 to 85°C. Large stainless steel basin to facilitate cleaning operations. Indirect Heating.

With glass cover:

Single row food pans, with glass cover. Electric regulation of power, some of regulated by a thermostat from 30 to 85°C, the other can reach 100°C for sustained heating. Bain-marie with stronger heating power and with prevention of dry operation.

Table Top Electric Bain Marie FSEBM-0406



Stainless Steel Electric Bain Marie  
FSEBM-0604



Stainless Steel Electric Bain Marie Food Warmer FSEBM-0706A



Electric Buffet Bain Marie FSEBM-0706B



Electric Bain Marie Counter K1071-1



Electric Food Warmer Bain Marie K1071-2



Electric Bain Marie K1071-3



Electric 7-Pan Bain Marie K374



Click here [bain Marie](#) to have a look at our other products!