

King Edward Bain Maries and Cold Servers

As part of the King Edward range, our electrically heated Bain Maries and chilled Cold Servers are both available in two sizes and a choice of attractive colour finishes to suit any decor. As you would expect all units are manufactured to the CE standard.

Bain Marie



The perfect complement to your potato baker the King Edward Bain Marie is a truly versatile way to serve your fillings and accompaniments. Available in two sizes and 5 colours our Bain Marie will keep your pre-heated toppings piping hot and available on the counter ready for serving - giving your customers a choice of toppings and maximising your profits.

The hard wearing and attractive vitreous enamel exterior is designed for easy cleaning and durable good looks. Our large Bain Marie can be used with wet or dry heat, and also gives you the option of different gastronomy pot combinations for true versatility!

Cold Server

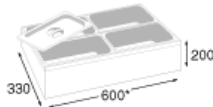

The King Edward cold server provides the perfect means of displaying chilled toppings such as butter, mayonnaise, coleslaw and relish.

To use it you simply freeze the eutectic ice pack (provided) in the freezer overnight and then pop it into the base of the cold server before use. These high quality eutectic packs will stay frozen for around 10 hours!



Fully portable and no running costs, another innovative first from King Edward!

Cold Server (front) shown with complementary Bain Marie

Technical Specification Product Code:	Small Bain Marie BM1V	Large Bain Marie BM2V	Small Cold Server CS1V	Large Cold Server CS2V
				
Height x Width x Depth (mm)	200 x 400 x 330	200 x 600 x 330	130 x 400 x 330	130 x 590 x 330
Weight (kg)	9	12	9	12
Capacity of stainless steel containers (Standard configuration)	4 x 1/6 th gastronorms (1.4 litres each)	4 x 1/4 gastronorms (2.2 litres each)	4 x 1/6 th gastronorms (1.1 litres each)	6 x 1/6 th gastronorms (1.1 litres each)
Wattage	500	750		
Volts	220 - 240	220 - 240		
Dry Heat	Yes	Yes		
Wet Well fitted as standard	Optional Extra	Yes		
Eutectic ice packs			1	2

Colour options available: all units available in black, claret, blue or green vitreous enamel or stainless steel finish.

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