

a stylish "drop-in" server system
that will suit any budget!

PRO-efficient



HEATED BAIN MARIE DISPLAY

the PRO-ficient HEATED BAIN MARIE DISPLAY

The PRO-ficient Heated Bain Marie servery counter represents the very best in modular design and functionality and can be used as a "drop in" unit to extend any servery layout you care to design. It can be fitted to any new or existing counter base or shopfitted unit and will add a touch of quality and style to any servery system.

Our stylish PRO-ficient units are completely self contained and designed to complement each other perfectly. When used in combination with other PRO-ficient units or as simple stand alone counters, they can be relied on to perform well for many years.

Available in a range of sizes and finishes with many optional extras to extend functionality, the comprehensive PRO-ficient range includes: chilled and heated displays, chilled multi-decks, chilled fan blown decks and wells, chilled and heated deli units, heated bain marie units, heated ceramic hotplates.

These units comply in every respect with current CE and Food Hygiene regulations.

While all PRO-ficient units perform well and have been designed to meet client demands, PROMART recommends that a Bespoke Counter is still the best option in terms of longevity and aesthetics. PROMART reserves the right to modify designs and specifications at any time without notice.

This unit is available with either a wet or dry heating system and has a comprehensive range of optional extras that simply drop into any of the wells and greatly extend the versatility of the basic unit. The unit is also heated from above by steplessly variable 300 watt quartz halogen lights ensuring clean, attractive display of merchandise.

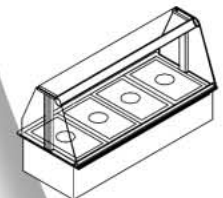
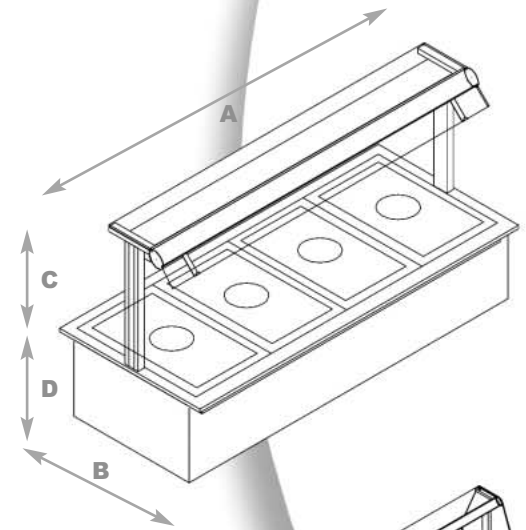
The optional full height glass front screen may be hinged forward in order to facilitate easy maintenance and cleaning.

Easy to maintain and clean, this quality product that has been designed to provide efficient and controllable heating.

Available in a comprehensive range of gastronorm sizes.

Optional extras:

- Glass edge protection
- Colour epoxy coated gantry
- Additional glass shelf
- Multi-functional digital controller
- Drop in soup porringers
- Tray Slide
- Drop in ceramic / glass tiles (dry well only)
- Drop in spiked cast iron carving plate (dry well only)
- Drop in granite insert (dry well only)
- Drop in inclined self help collar (dry well only)
- Drop in burger chute (dry well only)
- Drop in jacket potato display (dry well only)
- Drop in french fry display (dry well only)
- Drop in chip scuttle (dry well only)



FULL HEIGHT GLASS SCREENS

HEATED WET WELL BAIN MARIE DISPLAY - All Wet Well Bain Maries have gate valve waste fittings

Part N°	Capacity GN	Dim A mm	Dim B mm	Dim C mm	Dim D mm	Cut Out mm	Weight kg	Power	Wattage
PF-WBM-2	2 x 1/1	790	650	540	190	770 x 610	60 kg	10.2 amp/230v	2350
PF-WBM-3	3 x 1/1	1134	650	540	190	1114 x 610	70 kg	15.0 amp/230v	3400
PF-WBM-4	4 x 1/1	1478	650	540	190	1458 x 610	90 kg	22.6 amp/230v	5200
PF-WBM-5	5 x 1/1	1822	650	540	190	1802 x 610	105 kg	24.0 amp/230v	5500
PF-WBM-6	6 x 1/1	2166	650	540	190	2146 x 610	125 kg	30.6 amp/230v	7050

HEATED DRY WELL BAIN MARIE DISPLAY - No waste fittings are required on Dry Well Bain Maries

PF-DBM-2	2 x 1/1	790	650	540	190	770 x 610	60 kg	6.0 amp/230v	1350
PF-DBM-3	3 x 1/1	1134	650	540	190	1114 x 610	70 kg	8.3 amp/230v	1900
PF-DBM-4	4 x 1/1	1478	650	540	190	1458 x 610	90 kg	11.7amp/230v	2700
PF-DBM-5	5 x 1/1	1822	650	540	190	1802 x 610	105 kg	15.2 amp/230v	3500
PF-DBM-6	6 x 1/1	2166	650	540	190	2146 x 610	125 kg	17.6amp/230v	4050