



**MODELS: WBMA22; WBMA23;
WBMA24; WBMA25; WBMA26**

APPLICATIONS

- ❑ Ideal for holding foods at serving temperature

STANDARD FEATURES

- ❑ Stainless steel construction in bright annealed finish
- ❑ Wet or dry operation
- ❑ Thermostat controls
- ❑ Welded tank with large 20mm drain with ball valve
- ❑ Full size gastronorm cavity to take choice of 65mm and 100mm pan combinations
- ❑ Clear thermometer readout
- ❑ Non slip feet
- ❑ 2 & 3 bay supplied with 10 amp plug & lead
- ❑ 4, 5 & 6 bay supplied with 15 amp plug & lead

OPTIONS

- ❑ ½ size pans, 65mm deep (add A to code)
- ❑ Trolleys & trolley accessories
- ❑ Round pan inserts

WBMA22 - 2 x ½ pans wide, 2 rows

Kw 1.8 W 700 D 600 H 242

WBMA23 - 3 x ½ pans wide, 2 rows

Kw 2.0 W 1030 D 600 H 242

WBMA24 - 4 x ½ pans wide, 2 rows

Kw 3.0 W 1355 D 600 H 242

WBMA25 - 5 x ½ pans wide, 2 rows

Kw 3.1 W 1680 D 600 H 242

WBMA26 - 6 x ½ pans wide, 2 rows

Kw 3.1 W 2005 D 600 H 242

Dealer:

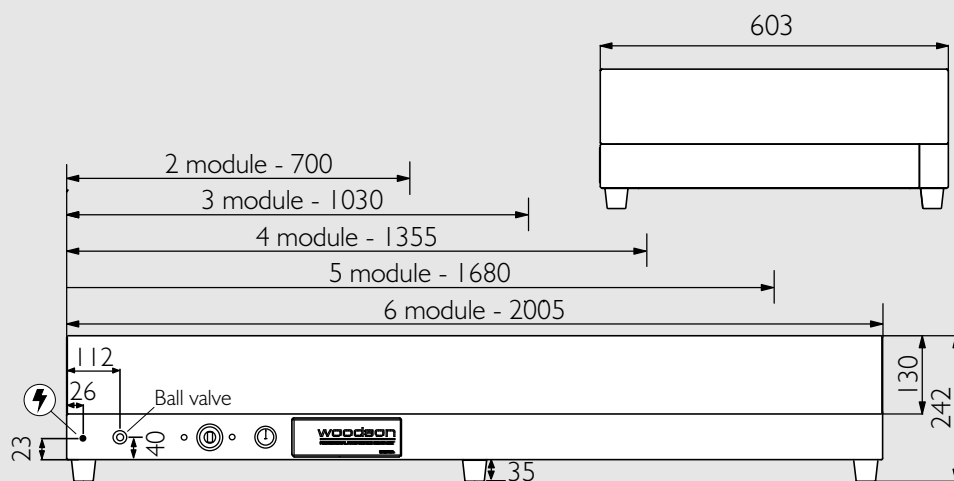
woodson®
PROFESSIONAL FOOD SERVICE EQUIPMENT

large bain marie



Model shown WBMA25 with optional pan combination (other pan combinations are available)

WBMA



We reserve the right to alter specifications of products without notice

For details of your local dealer contact:

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