



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

Bain Marie Food Warmers

ITEM: 48803 48804 MODEL: FW-CN-0123 FW-CN-0124



Ideal for cafeterias, hotels, and banquet halls.

Constructed with high quality stainless steel, these bain-marie units provide high efficiency performance, and are equipped with thermostats. These units include glass sneeze guards, clear lids, and half size GN pans.



48804, 46.5"

- Compact and portable
- Includes 4" deep half size GN pans
- Adjustable thermostat controls with temperature
 range between 29.4 °C to 79.4 °C (85 °F to 175 °F)
- Attractive, crystal clear glass sneeze guards

Telephone: 1-800-465-0234

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FOOD EQUIPMENT

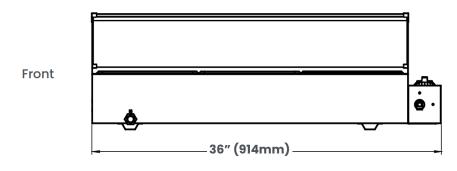


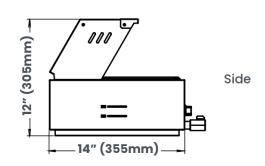
TECHNICAL SPECIFICATION	
Features	36", 3 Pans
Item	48803
Model	FW-CN-0123
Power	1500 W
Pan Capacity	3x Half Size
Temperature Range	29.4 - 79.4 °C (85 - 175 °F)
Electricals	120V / 60 Hz/ 1
Net Dimensions (WDH)	36" x 14" x 12" (915 x 356 x 305 mm)
Shipping Dimensions (WDH)	38" x 18" x 8" (966 x 458 x 204 mm)
Net Weight	35 lb (15.8 kg)
Shipping Weight	39 lb (17.7 kg)

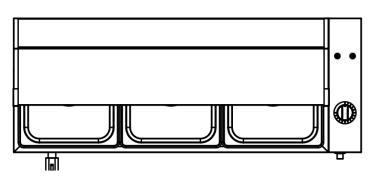


Dimensions rounded up to the nearest tenth inch or millimeter. Specifications subject to change without notice.

TECHNICAL DRAWING (48803)









FOOD EQUIPMENT



TECHNICAL SPECIFICATION	
Features	46.5", 4 Pans
Item	48804
Model	FW-CN-0124
Power	1500 W
Pan Capacity	4x Half Size
Temperature Range	29.4 - 79.4 °C (85 - 175 °F)
Electricals	120V / 60 Hz/ 1
Net Dimensions (WDH)	46.5" x 14" x 12" (1182 x 356 x 305 mm)
Shipping Dimensions (WDH)	52" x 18" x 8" (1321 x 458 x 204 mm)
Net Weight	48 lb (21.7 kg)
Shipping Weight	55 lb (25 kg)



Dimensions rounded up to the nearest tenth inch or millimeter. Specifications subject to change without notice.

TECHNICAL DRAWING (48804)

