Item #: 177BMFW4 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco BMFW4 46" Electric Bain Marie Buffet Countertop Food Warmer with 4 Half Size Wells - 1750W, 120V

Item #177BMFW4

Technical Data

Width	46 Inches
Depth	14 Inches
Height	10 Inches
Power Cord Length	55 1/8 Inches
Amps	14.5 Amps
Voltage	120 Volts
Wattage	1750 Watts
Color	Silver
Control Type	Thermostatic
Glass Style	Angled

Features

- Ensures minimal downtime between large groups of guests, perfect for hotels and cafeterias
- Includes (4) 1/2 size, 4" deep stainless steel food pans with covers
- Thermostatic control adjusts temperature between 120-212 degrees Fahrenheit
- Stainless steel with a sneeze guard to protect food from contaminants; rear drain valve simplifies c
- Easy-to-transport size makes it easy to carry between catering sites

Certifications

5-15P CE Listed ETL Sanitation ETL, US

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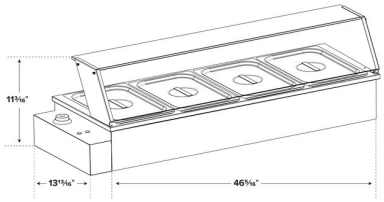
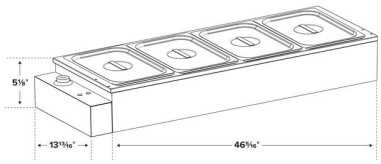
Technical Data

Installation Type	Countertop
Material	Stainless Steel
Number of Pans	4 Pans
Number of Service Sides	1 Sides
Plug Type	NEMA 5-15P
Power Type	Electric
Service Type	Full Service
Size	1/2 Size
Style	Bain Marie Station
Temperature Range	120 - 212 Degrees F
Temperature Settings	Adjustable
Type	Warmers

Plan View





Notes & Details

Perfect for cafeterias, hotels, and banquet halls, the Avantco BMFW4 46" electric bain marie buffet countertop food warmer with 3 half size wells keeps food warm with little downtime to accommodate large groups of guests rotating through the dining area. This food warmer is built for countertop use and holds up to 2 full size food pans. It can also fit (4) 1/2 size, 4" deep food pans, which are included in stainless steel and topped off with covers. Depending on your menu and application, you can also use 1/3 size food pans. Whatever pans you use, the warmer provides the perfect station for holding hot dishes.

The unit even includes a glass sneeze guard, which protects the food from contaminants and encourages food safety. To keep the dishes delightfully warm for service, the unit features an easy-to-use thermostatic control, which adjusts the temperature between 120-212 degrees Fahrenheit. Not only does this allow you to protect food from the temperature danger zone, it also gives you the ability to customize the holding environment for a wide range of dishes.

At the end of the day, the warmer is easy to drain with a drain valve in the rear. It also wipes down easily thanks to its stainless steel design, and because stainless steel is corrosion-resistant, it provides long-lasting convenience. This food warmer requires a 120V electrical connection for operation. It's recommended that this connection be run on a dedicated circuit.

⚠ **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

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