

Item #: 177BMFW5 Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco BMFW5 57" Electric Bain Marie Buffet Countertop Food Warmer with 5 Half Size Wells - 1750W, 120V

Item #177BMFW5



Technical Data

| | |
|-------------------|---------------|
| Width | 57 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 (5) 1/2 size, 4" deep stainless steel food pans with covers
- Thermostatic control adjusts temperature between 85 and 185 degrees Fahrenheit
- Stainless steel with a sneeze guard to protect food from contaminants; rear drain valve simplifies cleaning
- Easy-to-transport size makes it easy to carry between catering sites

Certifications



5-15P



CE Listed



ETL Sanitation



ETL, US

Technical Data

| | |
|-------------------------|--------------------|
| Installation Type | Countertop |
| Material | Stainless Steel |
| Number of Pans | 5 Pans |
| Number of Service Sides | 1 |
| Plug Type | NEMA 5-15P |
| Power Type | Electric |
| Service Type | Full Service |
| Size | 1/2 Size |
| Style | Bain Marie Station |
| Temperature | 85 - 185 Degrees F |
| Temperature Settings | Adjustable |
| Type | Warmers |

Notes & Details

Perfect for cafeterias, hotels, and banquet halls, the Avantco BMFW5 57" 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 and (1) 1/2 size food pans. It can also fit (5) 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 85 and 185 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.