LBM3W - Lincat Lynx 400 Electric Counter-top Bain Marie - Wet Heat - inc. 6 x 1/4 GN Dishes - W 850 mm - 0.75 kW





Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Wet Heat Bain Marie which comes with 6 x 1/4 100mm deep gastronorms and lids.

Rating: Not Rated Yet **Price**Price with discount £446.00

£535.20

Discount

Ask a question about this product

Manufacturer Lincat

Description

- · Wet heat bain marie
- Ideal for holding foods for longer periods of time
- 6 x 1/4 100mm deep gastronorms with lids are included
- This wet unit can also be used as a dry bain marie
- Plug and play for an easy installation

Full Description

Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Wet Heat bain marie which comes with 6 x 1/4 100mm deep gastronorms and lids. Designed to plug in and play, the bain marie is highly portable and can be brought out as and when it's required, making it perfect for event catering. The wet heat method of this bain marie makes it gentler on delicate foods such as Hollandaise sauce and cream based sauces. However, it can also be used as a dry heat bain marie.

Reviews

There are yet no reviews for this product.

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