PRODUCT RANGE SPECIFICATION

# E23140 – CT Countertop Bain-Marie with Thermostat

| DOCUMENT SCOPE | DOCUMENT REFERENCE | GENERATED ON |
|---|---|---|
| Product range | E23140{PSS} | 14 Nov 2026 |

**Detailed item specifications**

View available models and configuration options on the product page. Select a model to download its detailed specification sheet with dimensions, technical specifications and drawings. Scan the QR code or follow the link below.

https://basterfield.co.za/products/e23140-ct-countertop-bain-marie-with-thermostat#specifications

## 01 Product description and specification

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| **Product description** | Stainless steel countertop bain-marie with a No. 4 satin finish, thermostatic temperature control and a drain cock. Specify the required size and insert layout; inserts and serving accessories are optional extras. |
| **Short Form Specification** | **SPECIFICATION USE**<br>Use this description when specifying this product range.<br><br>Basterfield E23140 countertop bain-marie; stainless steel construction; No. 4 satin finish; thermostat; well drain cock. Optional extras: inserts, a temperature gauge, custom tops, sneeze guards and gantries. State the available space and required insert layout with your enquiry. |

## 02 Functional features

**01 Thermostatic control**
A thermostat controls the temperature. Installation must suit the electrical information supplied with the unit.

**02 Well drain cock**
The drain cock provides a dedicated means of emptying the well.

**03 Stainless steel satin finish**
The stainless steel construction has a No. 4 satin finish and is manufactured in South Africa.

**04 Optional serving accessories**
Specify inserts, a temperature gauge, custom tops, sneeze guards and gantries as required for the serving arrangement.

## 03 Application information

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| **Intended applications** | Food Holding and Distribution |
| **Industries** | Hotels & Lodges, Institutional & Contract Catering, Restaurants & Cafés |

## 04 Supply and support

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| **Typical lead time** | 10–15 working days |
| **Warranty** | 12 months |


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## 05 Frequently asked questions

**What is included in the standard construction?**

The unit has stainless steel construction with a No. 4 satin finish, thermostatic temperature control and a drain cock fitted to the well.

**Are bain-marie inserts included?**

Inserts are listed as optional extras. Specify the required sizes and quantities so they can be included separately in the quotation.

**Which other accessories can be requested?**

Optional extras include inserts, a temperature gauge, custom tops, sneeze guards and gantries. Ask for the selected accessories to be itemised with the quotation.

**What information is needed before ordering?**

Provide the available space, required insert sizes and quantities, intended food-service use and site electrical supply.

E&OE. Specifications are subject to change without notice.