0N0BM1G



GAS WET WELL BAIN-MARIE

Wett well bain marie with structure made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed well integrated and sealed into top with satin polished finish. Useful to containers GN 1/1 + 1/3 or sub-multiples. Indirect heating controlled by operation thermostat 30-100°C and safety thermostat. Containers not supplied.







| Power supply | Gas | Well quantity | 1 |
|-------------------|------|---------------|---|
| Worktop thickness | 2 mm | | |

Functional features

- Internal well capacity 30.5x68.6x16 cm 1/1GN + 1/3GN
- · Water capacity indicated by operating level 5 litres
- · Thermostatic temperature control from 30° to 100°C.
- · Electronic spark ignition, manual ignition allowed.
- · Specific heating output 1000 watt/litre.

Constructional features

- · Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- · Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- · Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- · Installations through suitable accessories: on under compartment, counter solution on feet, bridge solution, cantilever on beam.
- · Well in AISI 304 stainless steel thickness 12/10, pressed with rounded corners.
- · Front-mounted drain cock with rotary control to prevent accidental opening.
- · Metal ergonomic knobs with rubber protection against water infiltration.
- · Rubber protection under the knobs against water infiltration.
- · Sealed flue on the top.

Safety equipment and approvals

- · Maximum temperature safety thermostat at minimum allowed water level (pressed on well).
- · Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- · Appliace can not be used without water.
- · CE approvals in respect of all directives and regulations.
- · Approval to European Standard EN 1672-2 Hygienic Design.
- · IPX5 protection rating.

Optional

- False base.
- \cdot Gn containers (h= 20/40/65/100/150 mm) 1/1, 1/3, 1/2, 2/3, 1/4, 1/6.
- · Cross bars for containers.

| Techn | ical | Data |
|-------|------|------|

| Working voltage | 230V 1N~ / 50 ÷ 60Hz | Net Weight | 18 kg |
|-----------------|----------------------|----------------|-------------|
| Gross Weight | 21 kg | Electric Power | 0,001 kW |
| Gas Power | 5 kW | Dimensions | 40x92x25 cm |
| Packing | 102x46x68 cm | | |

