

BAIN MARIE WELL ON ELEMENT HEATED CUPBOARD - 2 GN

Pressed well 210 mm deep with rounded corners , endowed with bridge-bars to hold containers, capacity n.3 GN 1/1. Water functioning +30 +90 °C; manual loading through the switch on the control board. Independent digital temperature controls. Endowed with operating and safety thermostat. Top in AISI 304 stainless steel, 1,5 mm thick. Lower cupboard: ventilated dry heated cabinet +30°+70°C, closed by double wall sliding doors. The block must necessarily be completed with paneling, choosing the type of panel preferred.



Capacity 3 GN

Functional features

- The bain-marie unit is endowed with AISI 304 stainless steel bridge-bars to hold the containers; they can be removed to ease cleaning operations.
- The position of the functional element placed towards the customer's side provides the operator with a useful service surface (23cm).

Constructional features

- Top in AISI 304 stainless steel, 1,5 mm thick with sides preset to mechanical bayonet-type fitting. Top height 40 mm, front part in sight 85 mm.
- Pressed well with rounded corners, carried out in AISI 304 stainless steel. Temperature range +30°C/+90°C controlled by independent mechanical thermostat and water inlet-outlet switch.
- Well capacity: 3 containers 1/1 GN 200 mm h max. Useful well dimension cm. 98x51x21 h.
- Armoured heating elements positioned externally, under the well bottom in order to allow the operator maximum hygiene and safety.
- Lower cupboard with double wall sliding doors to hold and store plates and crockery. Heating through electrical heating elements and internal ventilated operation system.
- Heated cupboard temperature range +30°C/+70°C controlled by independent mechanical thermostat.

Technical Data

Working voltage	400V 3N~ / 50Hz	Net Weight	82 kg
Gross Weight	90 kg	Electric Power	3,3 kW
Dimensions	120x83x90 cm	Packing	125x88x108 cm

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Self-Service and Drop-in