

BAIN MARIE WELL ON OPEN CUPBOARD - 3 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: neutral open version. The block must necessarily be completed with paneling, choosing the type of panel preferred.



<i>Capacity</i>	3 GN
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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 as neutral open version; sliding doors as optional accessory.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50 ÷ 60Hz	<i>Net Weight</i>	77 kg
<i>Gross Weight</i>	85 kg	<i>Electric Power</i>	2,1 kW
<i>Dimensions</i>	120x83x90 cm	<i>Packing</i>	125x88x108 cm