

## BAIN MARIE WELL ON OPEN CUPBOARD - 6 GN

Pressed well 210 mm deep with rounded corners , endowed with bridge-bars to hold containers, capacity n.6 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.



Capacity	6 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.
- Capacità vasca: 4 bacinelle 1/1 GN con altezza massima 200 mm. Dimensioni utili della vasca: cm. 128x51x21h.
- 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

Working voltage	400V 3N ~ 50 ÷ 60 Hz	Net Weight	97 kg
Gross Weight	107 kg	Electric Power	3,5 kW
Dimensions	230x83x90 cm	Packing	235x88x108 cm

Self-Service and Drop-in  
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