

Bain Marie 650, W400, 1/1GN



Description

Series 650 - a range of cooking equipment for the professional kitchen. The series is defined by optimum energy use, powerful appliances, and ease of cleaning. The modular design means that the appliances are easy to combine and can be arranged flexibly. The appliance structure consists entirely of 18/10 stainless steel.

Features

• Protection class:	IPX4
• Power load:	1 kW 230 V 50/60 Hz
• Equipment connection:	1 NAC
• Type:	Table-top unit
• Series:	650
• Operating mode:	Electro
• Number of tanks:	1
• Basin size, GN format:	1 x 1/1 GN
• Depth GN container max.:	150 mm
• Water connection:	-
• Water drain tap:	Yes
• Water supply tap:	No
• Including:	-
• Temperature range:	30 °C to 90 °C
• Not included in delivery:	-
• Material:	CNS 18/10
• Important information:	-

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- Size: W 400 x D 650 x H 295 mm
- Weight: 15 kg



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Add on Products

GN container, 1/3, D150

CNS
18/10



- Content: 5.75 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 150 mm

Code-No. A123150
GTIN 4016098101266

Flue 650-40



- Material: Stainless steel
- Important information: -
- Size: W 400 x D 55 x H 382 mm
- Weight: 1.8 kg

Code-No. 158617
GTIN 4015613822310

Oil and grease remover F1L



- Order quantity unit: 1 box (6 bottles)
- Designed for: Wipe-off work surfaces, stainless steel surfaces
Tiled walls and floors
Highly effective against deposits in coffee cans
Machines, appliances
- Content: 6 x 1 litre
- Model: Liquid

Code-No. 173276
GTIN 4015613773339

Open base unit, 650, W400, SS

CNS
18/10



- Sub-counter unit type: Open
- Height-adjustable feet: Yes
- Height adjustable: 560 mm to 660 mm
- Series: 650
- Including: -
- Material: CNS 18/10
- Important information: -

Code-No. 112020
GTIN 4015613432847