

## Bain Marie, 1/1GN, 150mm, w. faucet



- ▶ Bain-marie with 1 basin
- ▶ Designed for:
  - ✓ 1/1 GN containers
  - ✓ Max. depth of GN containers: 150 mm
- ▶ With water drain tap

### Description

Perfect for use at a buffet or catering event: This 1/1 GN bain-marie allows you to reliably keep food at precisely the correct temperature. Thanks to the gentle bain-marie principle, the taste is retained and it's practically impossible to burn the food.

### Features

|                             |                           |
|-----------------------------|---------------------------|
| • Protection class:         | IPX3                      |
| • Power load:               | 1.2 kW   230 V   50/60 Hz |
| • Equipment connection:     | Pluggable                 |
| • Type:                     | Table-top unit            |
| • Series:                   | -                         |
| • 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:        | 40 °C to 90 °C            |
| • Not included in delivery: | GN containers             |
| • Material:                 | Chrome-nickel steel       |
| • Important information:    | -                         |

▶ Continue on the next page

## Bain Marie, 1/1GN, 150mm, w. faucet

- Size: W 340 x D 595 x H 240 mm
- Weight: 6.3 kg

