

Bain Marie 700, W800, OBU, wWI



Description

Bain-marie Series 700, 800 mm, open base, 2 kW, keeps food warm up to 90 °C. Basin size 2/1 GN, GN containers sold separately. For commercial kitchens and catering establishments that need to keep food in 2/1 GN format permanently warm and ready to serve.

Features

• Sub-counter unit type:	Open
• Height-adjustable feet:	Yes
• Height adjustable:	850 mm to 900 mm
• Power load:	2 kW 230 V 50 Hz
• Equipment connection:	-
• Type:	Upright unit
• Series:	700
• Operating mode:	Electro
• Number of tanks:	1
• Basin size, GN format:	1 x 2/1 GN
• Depth GN container max.:	150 mm
• Water drain tap:	Yes
• Water supply tap:	Yes
• Including:	-
• Temperature range:	30 °C to 90 °C
• Not included in delivery:	GN containers
• Material:	CNS 18/10

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- Important information: -
- Size: W 800 x D 700 x H 850 mm
- Weight: 39 kg



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Add on Products

Intermediate bar, 325 mm



- Important information: -
- Size: W 330 x D 20 x H 35 mm
- Weight: 0.1 kg

Code-No. A120601
GTIN 4016098101181

Intermediate bar, 530 mm



- Important information: -
- Size: W 530 x D 20 x H 35 mm
- Weight: 0.15 kg

Code-No. A120602
GTIN 4016098101198

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

Door 700 40/80LR



- Door hinge side can be changed: Yes
- Door hinge side: Left / right
- Material: CNS 18/10
- Important information: -
- Size: W 395 x D 80 x H 460 mm
- Weight: 3.4 kg

Code-No. 285050
GTIN 4015613486604