

113029

BM35G/G6

GN1/1 GAS BAIN-MARIE (TOP VERSION)



- Gas bain-marie GN1/1 (35 cm top version).
- Stainless steel control panel and side panels.
- Module coupling system with external side joints.
- Bain-marie maintains food temperature and melts delicate solid food, such as chocolate, butter, and lard.
- AISI 304 stainless steel deep drawn tank with rounded corners sealed to the AISI 304 stainless steel top with Scotch Brite finish.
- Heating through a stainless steel tubular burner.
- Piezoelectric ignition.
- Pilot burner and safety thermocouple.
- With a valved gas cock.
- Safety thermostat to protect the tank against ignition without water or excessive evaporation.
- Manual water filling.
- Front drain with elbow extension included.
- Plastic feet (H=51 mm).
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests
- The equipment is delivered in accordance with the customer's specifications in terms of installed nozzles, even during testing. G20 natural gas is the standard configuration. In addition, spare nozzles are included should conversion be necessary on site.



TECHNICAL DATA

TOTAL POWER	2 kW	GAS POWER	2 kW
TEMPERATURE RANGE	0÷90 °C	TANK CAPACITY	GN1/1
NATURAL GAS CONSUMPTION	0,21 m³/h	TANK DIMENSIONS	30,5x51x16,5 cm
TANK TYPE	AISI 304	CE GAS CERTIFICATE NUMBER	CE-0085BO0096
GAS CONNECTION DIAMETER	1/2"G EN10226-1	GAS CONNECTION HEIGHT (H)	0 mm
GAS CONNECTION HEIGHT (X)	305 mm	GAS CONNECTION HEIGHT (Y)	-100 mm
FOOT HEIGHT	51 mm	IPX RATING	4
WIDTH	35 cm	DEPTH	60 cm
HEIGHT	30 cm	PACKAGE WIDTH	71,0 cm
PACKAGE DEPTH	42,0 cm	PACKAGE HEIGHT	53,0 cm
NET WEIGHT	14,0000 kg	GROSS WEIGHT	18,2 kg
VOLUME	0,1500 m ³	HARMONISED CODE	84198180
LPG CONSUMPTION	0.16 m³/h	LATENT HEAT RELEASE	440.0 W
SENSIBLE HEAT RELEASE	390.0 W	STEAM RELEASE	646.0 g/h

ACCESSORIES

120580 BAIN-MARIE FALSE BOTTOM (GN1/1) 120585 JOINT FOR TECNO60, TECNO65 120650 LID (GN1/1)



INSTALLATION SCHEMES

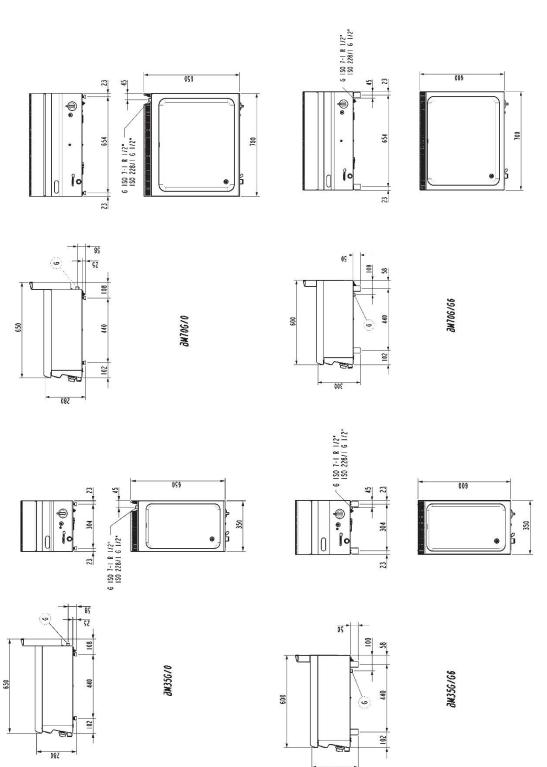


Fig.1 | Abb.1 | puc.1 - 5415.686.00