
316045**BM4E9****ELECTRIC BAIN-MARIE 4 X GN1/3 (TOP VERSION)**



- 4 x GN1/3 electric bain-marie (40 cm) top version.
- Height-adjustable rubberised plastic feet (15-25 mm)
- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- 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 seamlessly welded to the AISI 304 stainless steel top with Scotch Brite finish.
- Thermostatic control 0-30-60-90°C.
- Safety thermostat to protect the tank against ignition without water or excessive evaporation.
- Manual water filling.
- Drain lever on the front panel and rear drain.
- Technical compartment for easy connection to the electrical network and access to the rear drain.

TECHNICAL DATA

TOTAL POWER	3 kW	ELECTRIC POWER	3 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 2N ~ V
TEMPERATURE RANGE	30÷90 °C	TANK CAPACITY	4xGN1/3
TANK CONTAINMENT	4xGN1/3 n°- GN	TANK DIMENSIONS	30,8x68,6x16 cm
MINIMUM POWER CABLE CROSS-SECTION	5 x 1,5 n° - mm ²	ELECTRIC CABLE TYPE	H07 RN-F
TANK TYPE	AISI 304	WATER DRAIN POSITION	3cm
ELECTRICAL CONNECTION HEIGHT (Y)	-75 mm	DRAIN DIAMETER	1/2"
DRAIN CONNECTION HEIGHT (H)	35 mm	DRAIN CONNECTION HEIGHT (X)	30,5 mm
DRAIN CONNECTION HEIGHT (Y)	-75 mm	FOOT HEIGHT	15 mm
FOOT ADJUSTMENT	15/25 mm	IPX RATING	4
WIDTH	40 cm	DEPTH	90 cm
HEIGHT	28 cm	PACKAGE WIDTH	100,0 cm
PACKAGE DEPTH	46 cm	PACKAGE HEIGHT	58,0 cm
NET WEIGHT	23,0000 kg	GROSS WEIGHT	30,5 kg
VOLUME	0,27 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	600.0 W	SENSIBLE HEAT RELEASE	375.0 W
STEAM RELEASE	882.0 g/h		

ACCESSORIES

399573 PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

INSTALLATION SCHEMES

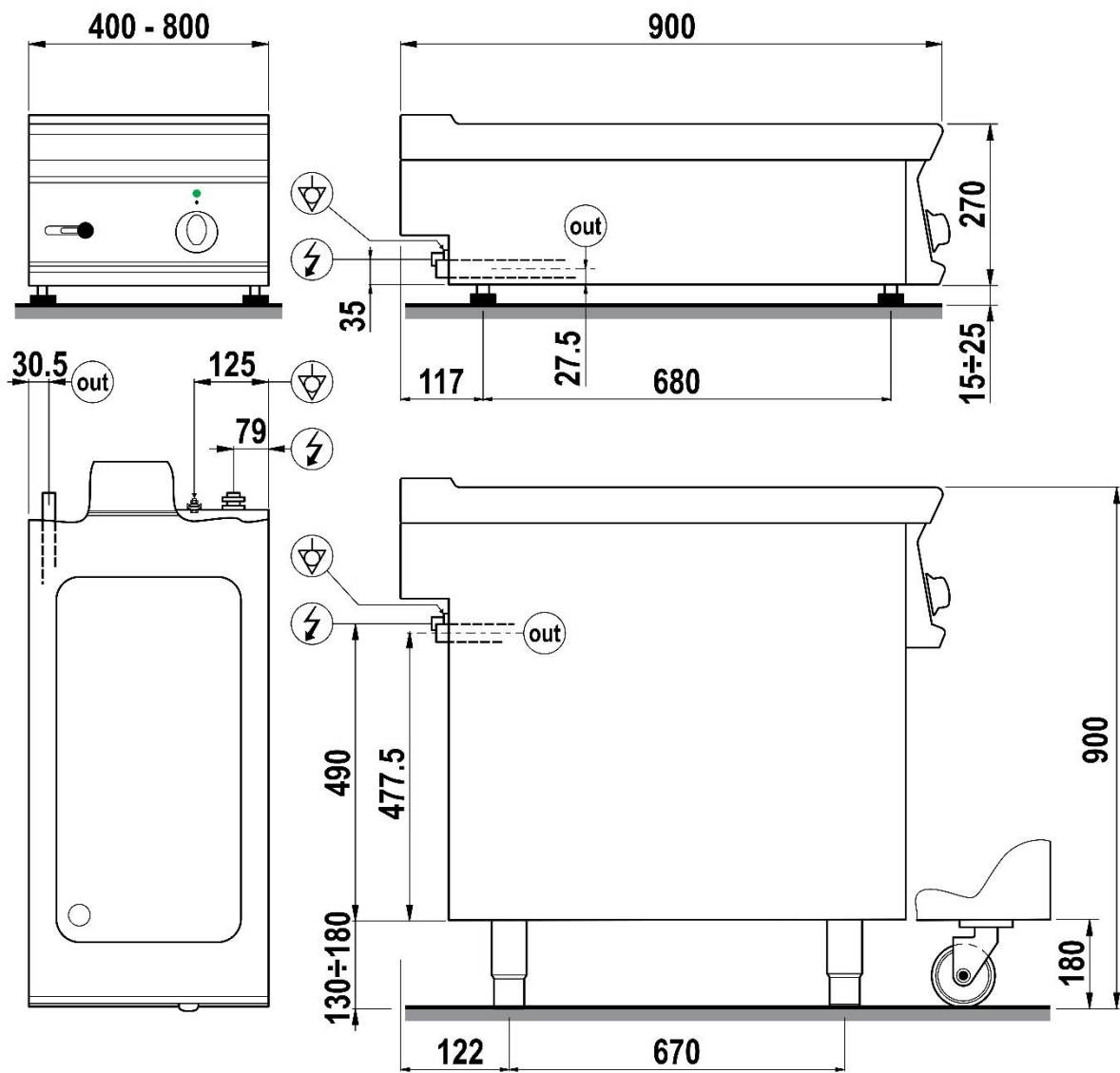


Fig.1 | Abb.1 | рис.1 - 5415.641.00