
616040

BM35E7

GN1/1 ELECTRIC BAIN-MARIE (TOP VERSION)



- Electric bain-marie GN1/1, (35 cm top version).
- Stainless steel control panel, side and back 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 Incoloy armoured heating elements outside the tank.
- Thermostatic control 0-30-60-90°C.
- Safety thermostat to protect the tank against ignition without water or excessive evaporation.
- Manual water filling.
- Front drain with elbow extension included.
- Technical compartment for easy connection to the electrical network.
- Height-adjustable rubberised plastic feet (15-25 mm).

TECHNICAL DATA

TOTAL POWER	1,3 kW	ELECTRIC POWER	1,3 kW
FREQUENCY	50/60 Hz	VOLTAGE	220-240 ~ V
TEMPERATURE RANGE	0÷90 °C	TANK CAPACITY	GN1/1
TANK DIMENSIONS	30,5x51x16,5 cm	MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm ²
ELECTRIC CABLE TYPE	H07 RN-F	TANK TYPE	AISI 304
ELECTRICAL CONNECTION HEIGHT (Y)	-78 mm	FOOT HEIGHT	15 mm
FOOT ADJUSTMENT	15/25 mm	IPX RATING	3
WIDTH	35 cm	DEPTH	70 cm
HEIGHT	28 cm	PACKAGE WIDTH	81 cm
PACKAGE DEPTH	41,0 cm	PACKAGE HEIGHT	54 cm
NET WEIGHT	14,6000 kg	GROSS WEIGHT	18,4 kg
VOLUME	0,18 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	260.0 W	SENSIBLE HEAT RELEASE	162.5 W
STEAM RELEASE	382.2 g/h		

ACCESSORIES

120580 BAIN-MARIE FALSE BOTTOM (GN1/1)
120650 LID (GN1/1)
220585 JOINT

INSTALLATION SCHEMES

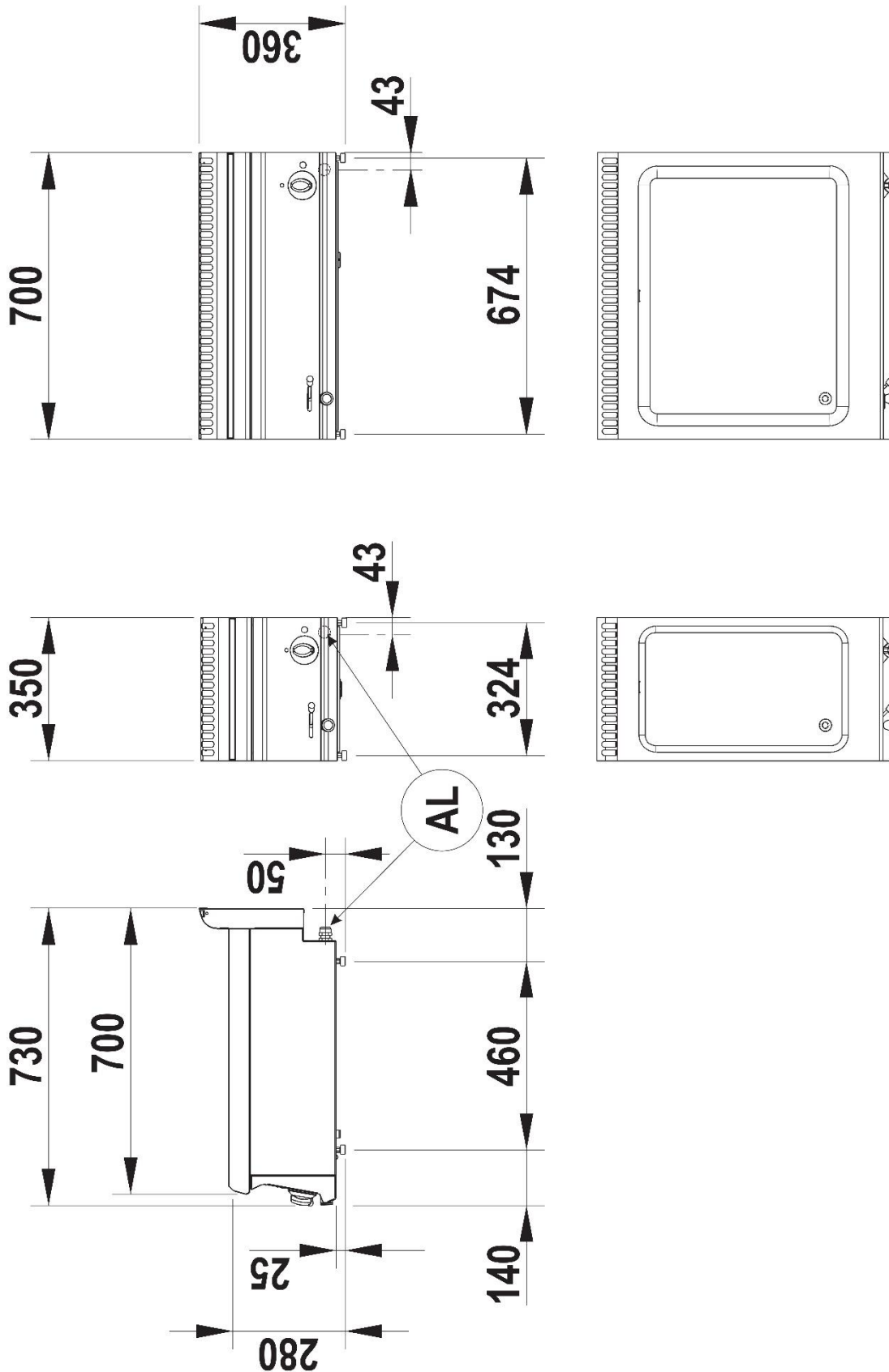


Fig.1 | Abb.1 | pvc.1 - 5415.655.00