

713032

BM8G7

GN2/1 GAS BAIN-MARIE (TOP VERSION)



- GN2/1 gas bain-marie (80 cm), top version.
- Height-adjustable rubberised plastic feet (15-25 mm).
- AISI 304 stainless steel 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 cormers seamlessly welded to the AISI 304 stainless steel top with Scotch Brite finish
- Heating through a tubular burner.
- Piezoelectric ignition.
- Pilot burner and safety thermocouple.
- Equipped with valved gas cock.
- Safety thermostat to protect the tank against ignition without water or excessive evaporation.
- Manual water filling.
- Drain lever and drain on the front panel.
- Technical compartment for easy connection to the gas network.
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.



TECHNICAL DATA

TOTAL POWER	2 kW	GAS POWER	2 kW
TANK CAPACITY	GN2/1	NATURAL GAS CONSUMPTION	0,21 m³/h
TANK DIMENSIONS	63x50,8x16,5 cm	TANK TYPE	AISI 304
CE GAS CERTIFICATE NUMBER	CE-0085BO0096	IPX RATING	4
WIDTH	80 cm	DEPTH	70 cm
HEIGHT	28 cm	PACKAGE WIDTH	87,0 cm
PACKAGE DEPTH	81,0 cm	PACKAGE HEIGHT	56,0 cm
NET WEIGHT	23,0000 kg	GROSS WEIGHT	31,8000 kg
VOLUME	0,3900 m ³	HARMONISED CODE	84198180
LPG CONSUMPTION	0.16 m ³ /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)

120650 LID (GN1/1)

799506 PAIR OF CLOSING ELEMENTS (L=70CM)



INSTALLATION SCHEMES

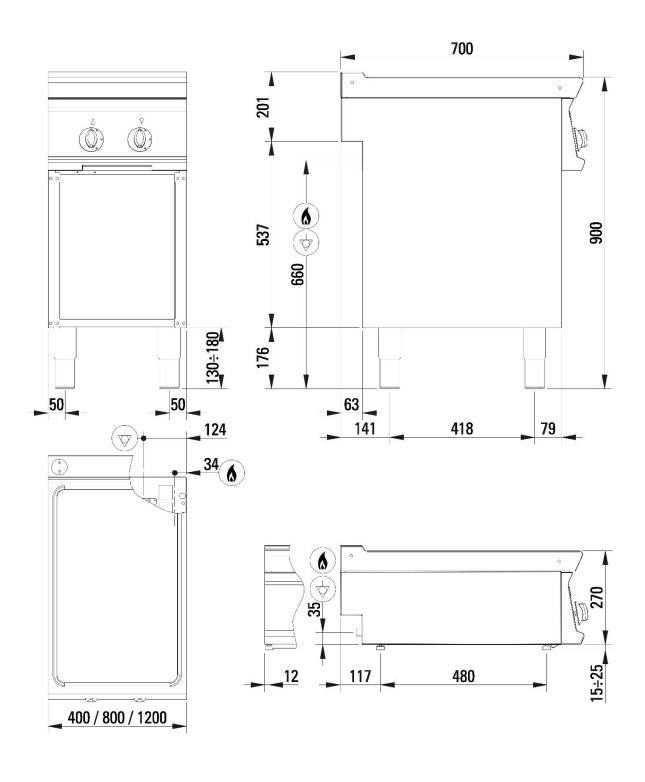


Fig.1 | Abb.1 | рис.1 - 5415.649.00