
716026

BM4E7

GN1/1 ELECTRIC BAIN-MARIE (TOP VERSION)



- GN1/1 electric bain-marie (40 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 corners seamlessly welded to the AISI 304 stainless steel top with Scotch Brite finish.
- Heating through stainless steel 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.
- Drain lever and drain on the front panel.
- Technical compartment for easy connection to the electrical network.

TECHNICAL DATA

TOTAL POWER	1,3 kW	ELECTRIC POWER	1,3 kW
FREQUENCY	50/60 Hz	VOLTAGE	230 ~ V
TANK CAPACITY	GN1/1	TANK DIMENSIONS	30,6x50,8x16,5 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 (H)	35 mm
ELECTRICAL CONNECTION HEIGHT (X)	321 mm	ELECTRICAL CONNECTION HEIGHT (Y)	-63 mm
FOOT HEIGHT	15 mm	FOOT ADJUSTMENT	15/25 mm
IPX RATING	4	WIDTH	40 cm
DEPTH	70 cm	HEIGHT	28 cm
PACKAGE WIDTH	81,0 cm	PACKAGE DEPTH	47,0 cm
PACKAGE HEIGHT	56 cm	NET WEIGHT	16,4 kg
GROSS WEIGHT	21,8 kg	VOLUME	0,21 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)
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES

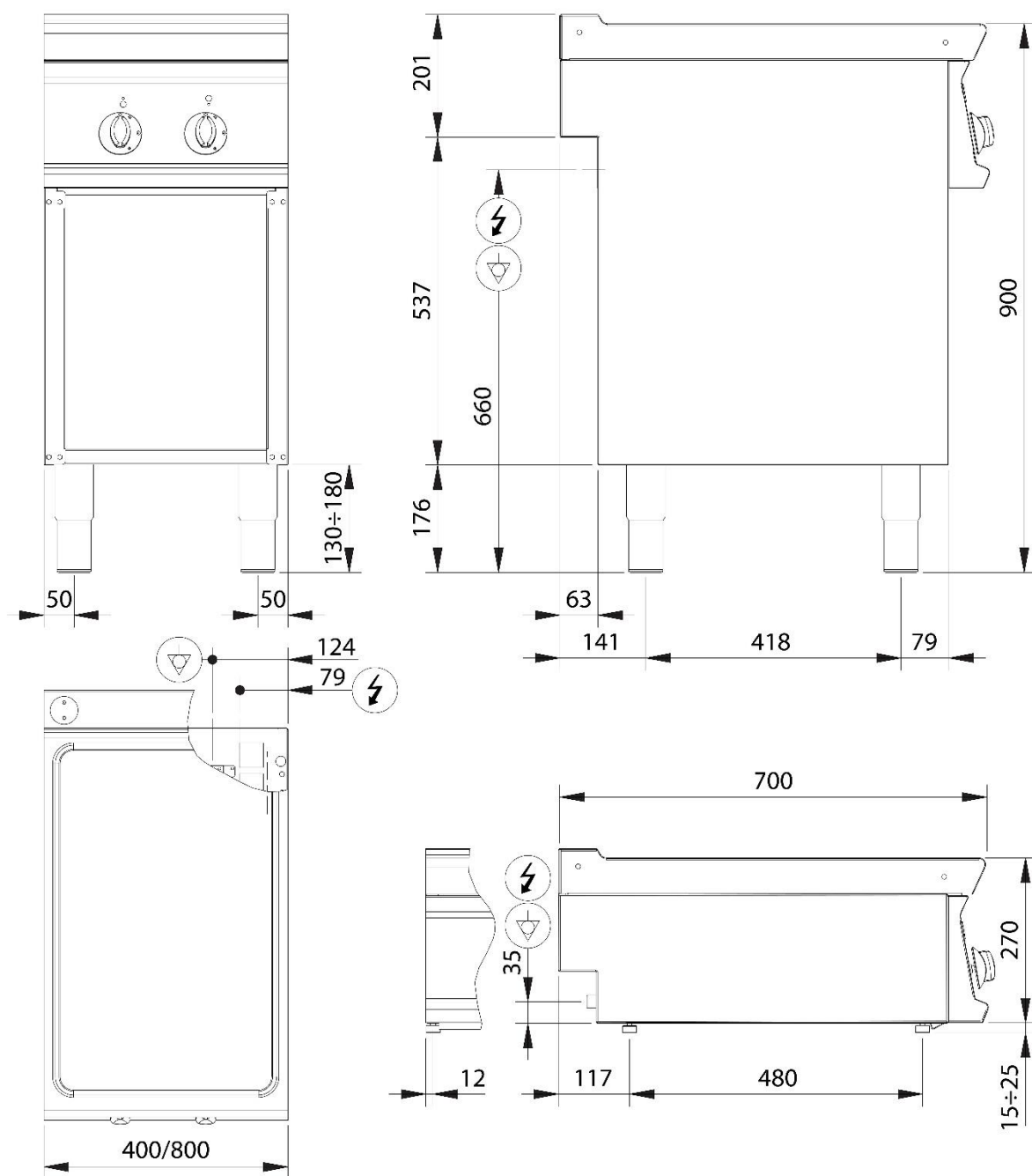


Fig.1 | Abb.1 | рис.1 - 5415.653.00