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**716027**

**BM8E7**

**GN2/1 ELECTRIC BAIN-MARIE (TOP VERSION)**

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- GN2/1 electric 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 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	2,6 kW	ELECTRIC POWER	2,6 kW
FREQUENCY	50/60 Hz	VOLTAGE	230 ~ V
TANK CAPACITY	GN2/1	TANK DIMENSIONS	63x50,8x16,5 cm
MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm <sup>2</sup>	ELECTRIC CABLE TYPE	H07 RN-F
TANK TYPE	AISI 304	ELECTRICAL CONNECTION HEIGHT (H)	35 mm
ELECTRICAL CONNECTION HEIGHT (X)	721 mm	ELECTRICAL CONNECTION HEIGHT (Y)	-63 mm
FOOT HEIGHT	15 mm	FOOT ADJUSTMENT	15/25 mm
IPX RATING	4	WIDTH	80 cm
DEPTH	70 cm	HEIGHT	28 cm
PACKAGE WIDTH	88 cm	PACKAGE DEPTH	81,0 cm
PACKAGE HEIGHT	56,0 cm	NET WEIGHT	26,2 kg
GROSS WEIGHT	34,5 kg	VOLUME	0,3900 m <sup>3</sup>
HARMONISED CODE	84198180	LATENT HEAT RELEASE	520.0 W
SENSIBLE HEAT RELEASE	325.0 W	STEAM RELEASE	764.4 g/h

## ACCESSORIES

120580	BAIN-MARIE FALSE BOTTOM (GN1/1)
120650	LID (GN1/1)
799506	PAIR OF CLOSING ELEMENTS (L=70CM)

## INSTALLATION SCHEMES

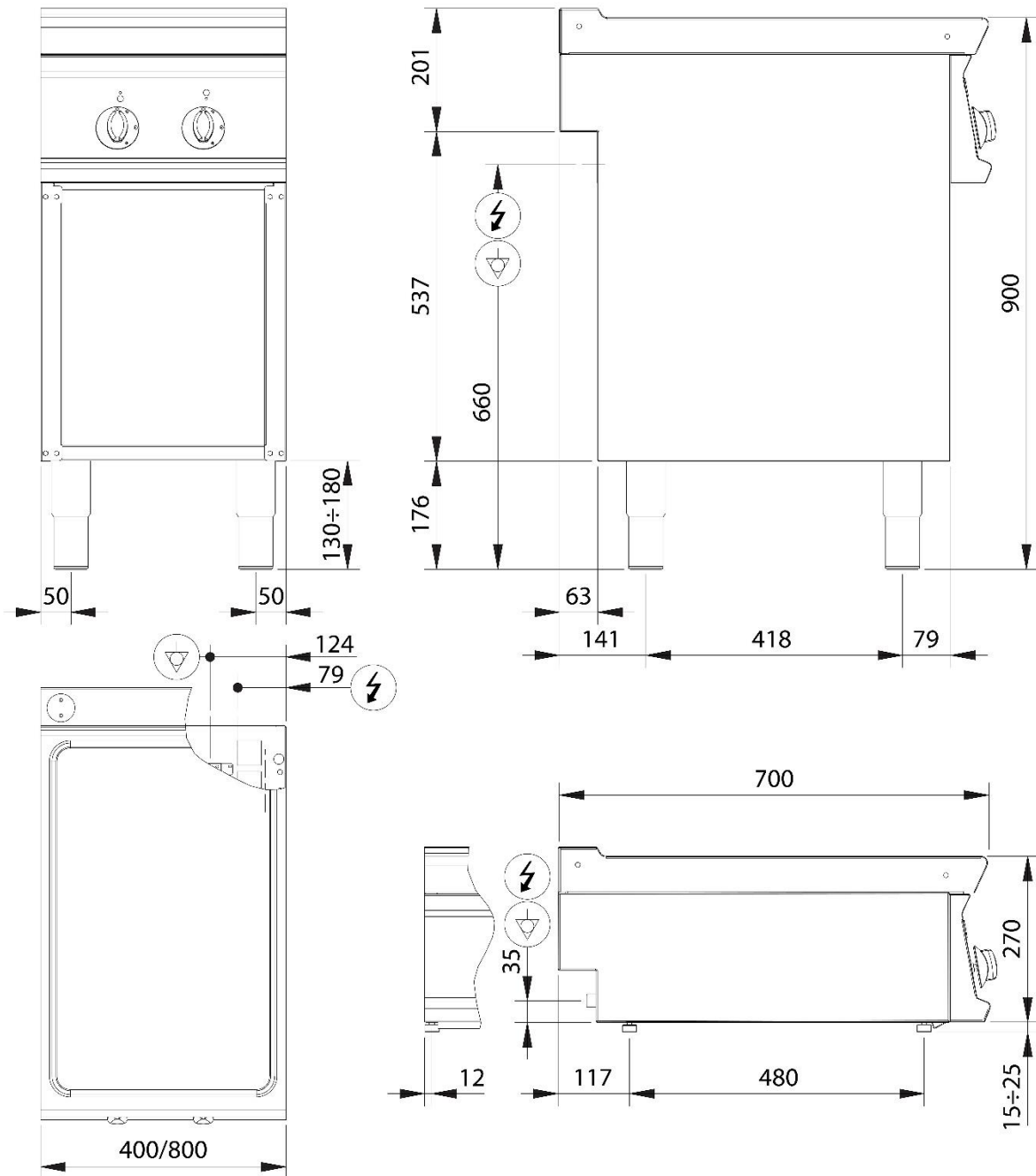


Fig.1 | Abb.1 | рис.1 - 5415.653.00