

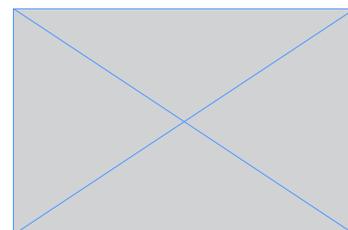
Bain Marie, 1/1GN, 200mm, w. faucet



- ▶ Basin size: 1/1 GN
- ✓ Depth GN-container, max.: 200 mm



- ▶ Easy cleaning
- ✓ With water tap



Description

Perfect for use at the buffet: simply equip the bain-marie with various combination options in the 1/1 GN format, and individual components, complete dishes, or sauces will be kept warm using the gentle water bath principle. The drain tap makes cleaning especially easy.

Features

• Protection class:	IPX3
• Power load:	1.2 kW 230 V 50/60 Hz
• Equipment connection:	Pluggable
• Type:	Table-top unit
• Series:	-
• Operating mode:	Electro
• Number of tanks:	1
• Size basin:	W 305 x D 505 x H 205 mm
• Basin size, GN format:	1 x 1/1 GN
• Depth GN container max.:	200 mm
• Water connection:	-
• Water drain tap:	Yes
• Water supply tap:	No
• Including:	-
• Temperature range:	30 °C to 100 °C
• Not included in delivery:	GN containers
• Material:	Chrome-nickel steel



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Bain Marie, 1/1GN, 200mm, w. faucet

- Important information: -
- Size: W 355 x D 600 x H 295 mm
- Weight: 9.5 kg

