

Bain Marie, 1/1GN, 150mm, w. faucet



- ▶ Bain-marie with 1 basin
- ▶ Designed for:
 - ✓ 1/1 GN containers
 - ✓ Max. depth of GN containers: 150 mm
- ▶ With water drain tap

Description

Perfect for use at a buffet or catering event: This 1/1 GN bain-marie allows you to reliably keep food at precisely the correct temperature. Thanks to the gentle bain-marie principle, the taste is retained and it's practically impossible to burn the food.

Features

| | |
|-----------------------------|---------------------------|
| • Power load: | 1,2 kW 230 V 50/60 Hz |
| • Type: | Table-top unit |
| • Material: | Chrome-nickel steel |
| • Series: | - |
| • Important information: | - |
| • Operating mode: | Electro |
| • Equipment connection: | Pluggable |
| • Number of tanks: | 1 |
| • Basin size, GN format: | 1 x 1/1 GN |
| • Depth GN container max.: | 150 mm |
| • Water connection: | - |
| • Water drain tap: | Yes |
| • Water supply tap: | No |
| • Including: | - |
| • Temperature range: | 40 °C to 90 °C |
| • Not included in delivery: | GN containers |
| • Size: | W 340 x D 590 x H 240 mm |

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• Weight: 7.5 kg

