



Data sheet

Built-in bain-marie 1/1 - panelling

Built-in well for serving hot food in a serving system.



More Info

The heated well is insulated and electrically heated (with wet heating). It is equipped with a drainage cock with the drain facing downwards. The control panel has an on/off switch and a thermostat that can be used to control the temperature (from +30 to +110 °C). The lining of the heated well is provided for sub-counter fitting in an existing worktop. The heated well is inserted from above into the existing worktop cutout.

The heated well is suitable for GN containers with a maximum GN size of 1/1, 200 mm deep - ideal for the storage, holding and serving of food.

To prevent blockages and to allow uninterrupted drainage, the stainless steel basket strainer is suitable for use in the drainpipe.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	374,5 x 574 x 228 mm
Weight	11,34 kg
Connected load	0,765 kW
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	2000 mm
GN depth	200 mm
Order number	87 01 02 01

BENEFITS

Stainless steel, completely food-safe, odour-free, anti-bacterial and hygienic.

The heated well has an all-round flange and rounded corners.

Heated well and switch panel can be plugged in - for easy fitting and removal of the switch panel.

With a power cable, approx. 2 m long, with an earthed plug.

Splash-proof.

Easy and quick cleaning.