



Data sheet

Table-top bain-marie 1x1/1 w. drainage

Well for serving hot food in a serving system.



More Info

The heated well recessed in the worktop is insulated and electrically heated (with wet heating). It has stainless steel panelling and is equipped with a drainage cock with the drain facing forward towards the serving side. 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 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

Table-top bain-marie 1x1/1 w. drainage



TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	360 x 564 x 290 mm
Weight	11,74 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
Heating Area	+30°C to +110°C
Field version	full-surface
GN depth	200 mm

Order number **87 03 02 01**

BENEFITS

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

Rounded worktop, smooth and without crimping.

Switch elements are shock-resistant and clearly visible on the front long side.

The power cable, approx. 2 m long, with an earthed plug is located on the rear long side.

Four recessed sliding feet are located on the base.

Splash-proof.

Easy and quick cleaning.