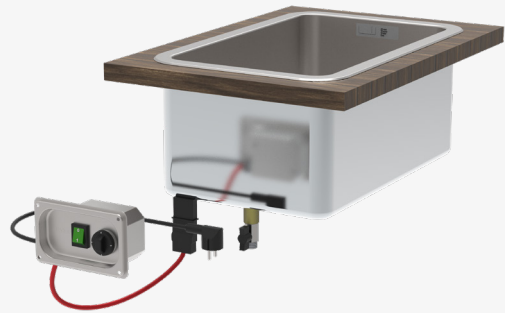




**More Info**



Data sheet

## Built-in bain-marie 1/1 - without panel.

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

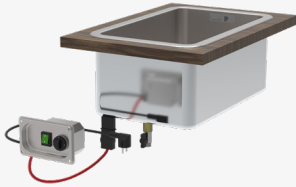
The heated well is insulated and electrically heated (with wet heating). It is equipped with a drainage cock with the drain facing downwards. The control panel has an on/off switch and a thermostat that can be used to control the temperature (from +30 to +110 °C). The heated well is inserted from above 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

Built-in bain-marie 1/1 - without panel.



## TECHNICAL SPECIFICATIONS

|                |                              |
|----------------|------------------------------|
| Dimensions     | 370 x 574 x 228 mm           |
| Material       | stainless steel 1.4301 (CNS) |
| Weight         | 5,74 kg                      |
| Connected load | 765 W                        |
| Rated voltage  | 1N AC 230 V 50/60 Hz         |
| Plug type      | Safety switch (type F)       |
| Cable length   | 2.000 mm                     |
| GN depth       | 200 mm                       |

**Order number** **87 01 02 02**

## BENEFITS

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

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

Splash-proof.

Easy and quick cleaning.