



More Info

Data sheet



Table-top bain-marie 3x1/1 w. drainage

Well for serving hot food in a serving system.

The three heated wells recessed in the worktop are insulated and electrically heated (with wet heating). They have stainless steel panelling and are each equipped with a drainage cock with the drain facing forward towards the serving side. The control panel has an on/off switch and three thermostats that can be used to control the temperature (from +30 to +110 °C).

The heated wells are 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 undisrupted drainage, the stainless steel basket strainer is suitable for use in the drainpipes.

TECHNICAL SPECIFICATIONS

Table-top bain-marie 3x1/1 w. drainage



TECHNICAL SPECIFICATIONS

Dimensions	1122 x 614 x 290 mm
Material	stainless steel 1.4301 (CNS)
Weight	29,2 kg
Connected load	2.295 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	2.000 mm
Heating Area	+30°C to +110°C
Field version	full-surface
GN depth	200 mm
Order number	87 03 02 03

BENEFITS

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

Rounded worktop, with recessed, all-round 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.

Eight recessed sliding feet are located on the base.

Splash-proof.

Easy and quick cleaning.