



**More Info**

Data sheet

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## Table-top bain-marie 2x1/1 w. drainage

**Well for serving hot food in a serving system.**

The two 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 two 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 uninterrupted drainage, the stainless steel basket strainer is suitable for use in the drainpipes.

## TECHNICAL SPECIFICATIONS

Table-top bain-marie 2x1/1 w. drainage



## TECHNICAL SPECIFICATIONS

Dimensions	753 x 614 x 290 mm
Material	stainless steel 1.4301 (CNS)
Weight	22,7 kg
Connected load	1.530 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
<b>Order number</b>	<b>87 03 02 02</b>

## 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.