HEAVY DUTY BAIN MARIE | SINGLE | GAS





















GENERAL SPECIFICATIONS

- 1.5 mm thick AISI 304 stainless steel top
- Flush top setting with secure fixing screws
- Installation gap behind the equipment
- Easy access from front panel to all major components
- Stainless steel with satin Scotch-Brite finish
- Adjustable feet
- standalone (fixed on a base w/ or w/o door)
- cantilever
- on concrete plinth

GAS FLOW RATE

 6824 Btu/hr
 1720 kcal

 G20 Natural gas
 20mbar
 0.21 m³/h

 G30/G31 LPG
 28-30/37 mbar
 0.16 kg/h

 G30 LPG
 50 mbar
 0.16 kg/h

≥8

INSTALLATION OPTIONS

	[L] 400	T
12	376	12

GAS BAIN MARIE

- Bain Marie is used for keeping food at serving temperature by using hot water
- Manual water refilling
- Front mounted robust tap for easy drainage
- Thermostatic regulation of water up to maximum of 90°C
- Micro perforated Stainless steel burner located under the water basin for efficient and rapid heating on gas models
- Seamless welded stainless steel well capacity of 3 GN1/3 containers 150 mm deep.
- The well can accepted GN1/1 ,GN1/2, GN1/3 without adaptor bars.
- Piezo ignition as standard on all gas models
- Number of GN1/3 recipients 3 Pcs

OPTIONS

GN containers

