

TECHNICAL DATA E-PRO

Drop-in bain-marie

The E-Pro drop-in unit range offers all the equipment needed for a complete and effective self-service line. The top-quality units, sized to take GN containers, are compact in size and come equipped with a separate digital control panel.



GENERAL

- Products are designed for the short-term serving of hot foods and maintaining hot food temperature
- The separate control panel has a connector and is easy to install
- There are plenty of accessories available, such as different types of over shelves
- The wells have hygienic rounded corners and GN1/1 dividers as standard option

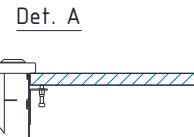
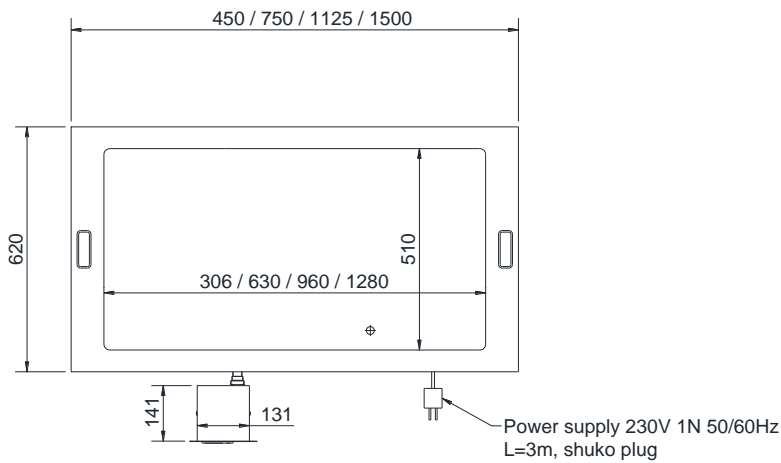
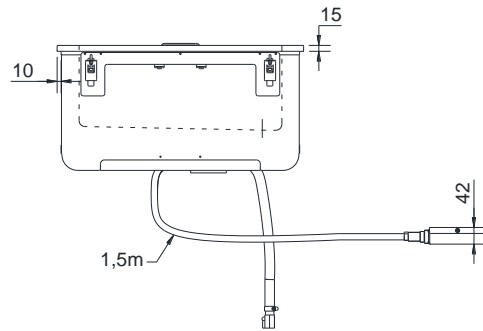
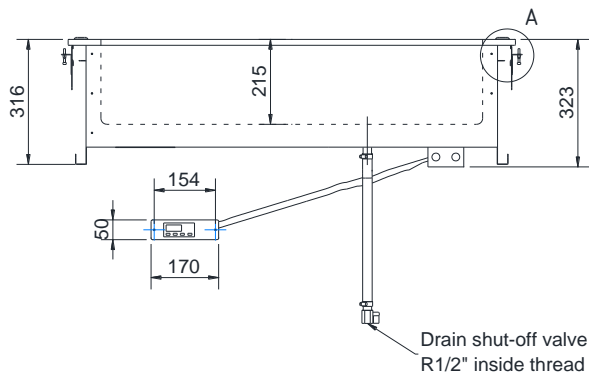
PERFORMANCE

- The digital control panel features an on/off switch and a temperature display
- The temperature can be adjusted between +60 and +90 °C
- The bain-marie range includes four different sizes compatible with GN 1/1 containers

TECHNICAL FEATURES

- To guarantee energy efficiency, the wells are lined with insulation
- The units are fitted with a 3m and the control panel with a 1.5m power cord
- The heating elements include powerful resistor mats, equipped with an overheat safety thermostat
- All E-Pro drop-in units are CE marked

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MODEL	CUT-OUT ON TABLE TOP mm
D-I 04 H	435 x 604
D-I 07 H	735 x 604
D-I 11 H	1110 x 604
D-I 15 H	1485 x 604

TECHNICAL DATA				
Model	D-I 04 H	D-I 07 H	D-I 11 H	D-I 15 H
External dimensions w x d x h mm	450x620x323	750x620x323	1125x620x323	1500x620x323
Temperature range °C	+60...+90	+60...+90	+60...+90	+60...+90
Electrical connection V, Hz	230 1N, 50/60	230 1N, 50/60	230 1N, 50/60	230 1N, 50/60
Connected load kW	0,50	1,0	2,0	2,0
Enclosure class	IP44	IP44	IP44	IP44
Net weight kg	12	17	23	29
Unit volume m ³	0,2	0,3	0,5	0,6
Unit dimensions mm				
height	500	500	500	500
depth	800	800	800	800
width	480	770	1150	1530

Due to continuous product development we reserve the right to technical changes without notice.

