

TECHNICAL DATA - MARINE

Bainmarie with legs

The range of hot units includes bainmaries, heated tops as well as heated cupboards and drawers. The units are designed for maintaining hot food temperature during storage and serving. All units are made of stainless steel and meet the requirements of professional kitchens.



GENERAL

- Bainmarie with legs are designed for food service use and short term maintaining hot food temperature
- The hygienic wells come with rounded corners, and the exposed surfaces have a seamless finish
- There are plenty of accessories available, such as different types of over shelves

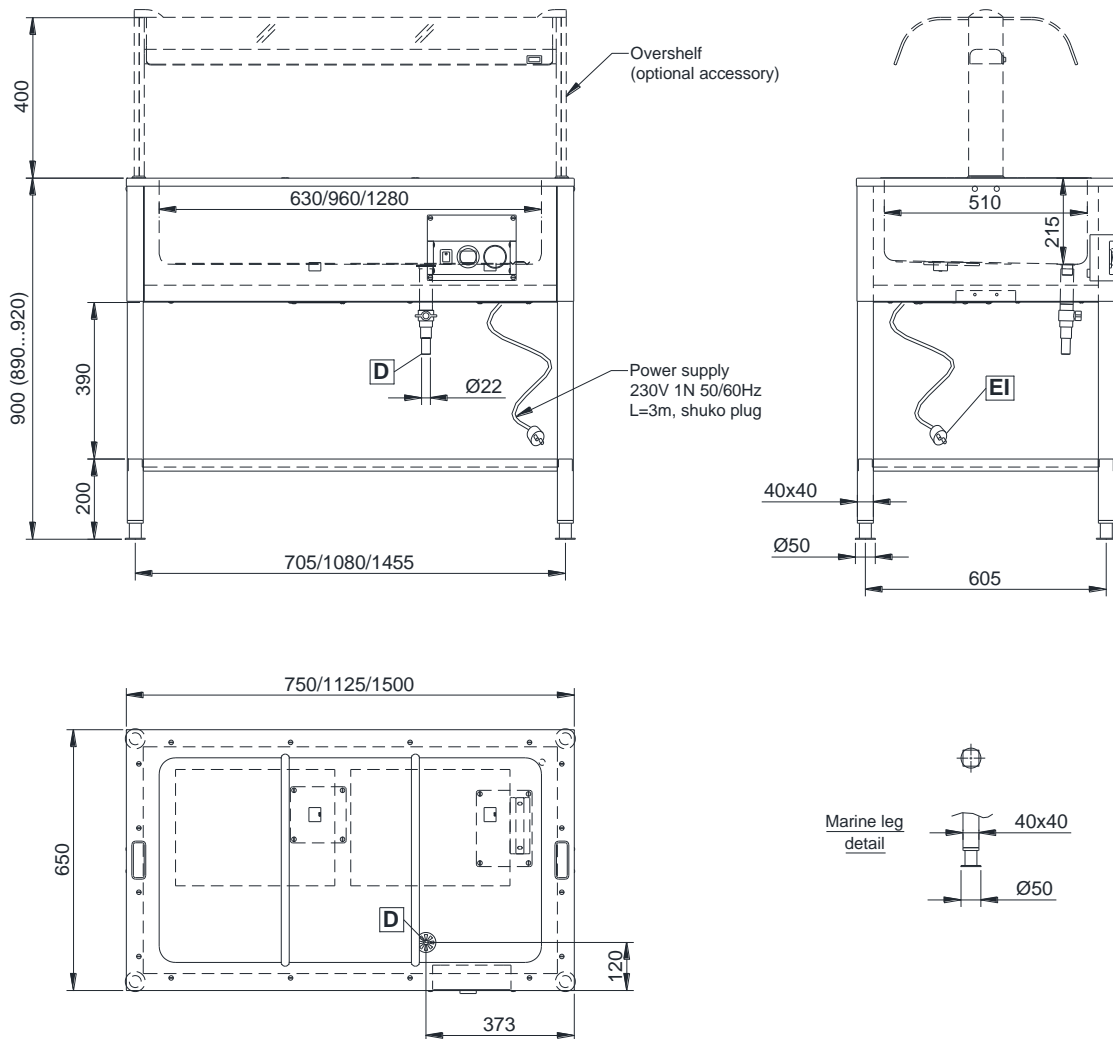
PERFORMANCE

- The control panel features an on/off switch and a temperature display
- The temperature can be adjusted between +30 and +90°C
- As a standard feature, the package contains divider bars for GN 1/1 containers and under shelf
- The bain-marie with legs range includes three 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 power cord
- The heating elements include powerful resistor mats, equipped with an overheat safety thermostat
- All products are CE marked

Bainmarie with legs



TECHNICAL DATA			
Model	BWL-M 07 H	BWL-M 11 H	BWL-M 15 H
External dimensions w x d x h mm	750x650x900	1125x650x900	1500x650x900
Temperature range °C	+30...+90	+30...+90	+30...+90
Electrical connection V, Hz	230 1N, 50/60	230 1N, 50/60	230 1N, 50/60
Connected load kW	1,0	2,0	2,0
Enclosure class	IP44	IP44	IP44
Drain connection, diameter mm	22	22	22
Net weight kg	32	44	56
Unit volume m ³	0,6	0,9	1,2
Unit dimensions mm			
height	1050	1050	1050
depth	700	700	700
width	800	1175	1550

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

