

# Technical data sheet



## Product features

### Bain marie electric 2x GN 1/1 - 150 without cabinet

<b>Model</b>	<b>SAP Code</b>	00000076
BM 60 EL	<b>A group of articles - web</b>	Pasta cookers and Bain Marine



- Drain type: On the front panel
- Drain: Yes
- Safety drain: Yes
- Material: AISI 304 top plate, AISI 430 cladding
- Protection of controls: IPX4
- Maximum device temperature [°C]: 90
- Device properties: Warmed

<b>SAP Code</b>	00000076	<b>Power electric [kW]</b>	3.000
<b>Net Width [mm]</b>	658	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Depth [mm]</b>	609	<b>Number of GN / EN</b>	2
<b>Net Height [mm]</b>	290	<b>GN / EN size in device</b>	GN 1/1
<b>Net Weight [kg]</b>	20.00	<b>GN device depth</b>	150

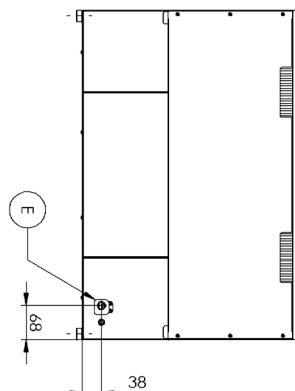
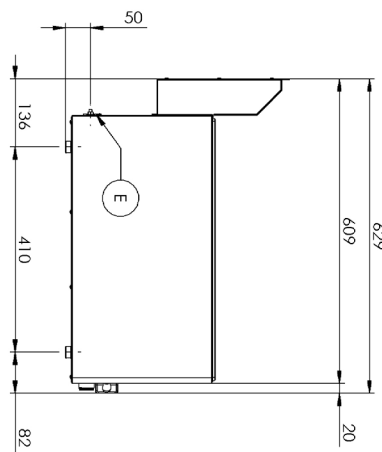
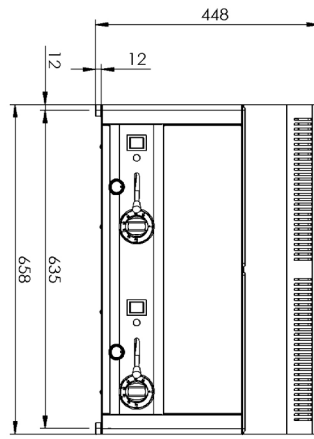
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Technical drawing

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## Product benefits

### Bain marie electric 2x GN 1/1 - 150 without cabinet

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1

#### All-stainless design

long life  
resistance of AISI 304 stainless steel material  
the material does not cut

- savings on service interventions
- easy cleaning and maintenance of equipment

2

#### Degree of protection of the control elements IPX4

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- greater job security for staff

3

#### Manipulation

easy portability

- flexibility in the kitchen, can be used for banquets

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## Technical parameters

### Bain marie electric 2x GN 1/1 - 150 without cabinet

<b>Model</b>	<b>SAP Code</b>	00000076
BM 60 EL	<b>A group of articles - web</b>	Pasta cookers and Bain Marine

**1. SAP Code:**

00000076

**2. Net Width [mm]:**

658

**3. Net Depth [mm]:**

609

**4. Net Height [mm]:**

290

**5. Net Weight [kg]:**

20.00

**6. Gross Width [mm]:**

725

**7. Gross depth [mm]:**

710

**8. Gross Height [mm]:**

540

**9. Gross Weight [kg]:**

22.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

**12. Power electric [kW]:**

3.000

**13. Loading:**

230 V / 1N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 304 top plate, AISI 430 cladding

**16. Indicators:**

operation and warm-up

**17. Worktop type:**

Molded - comfortable cleaning maintenance

**18. Worktop material:**

AISI 304

**19. Worktop Thickness [mm]:**

0.80

**20. Basin dimensions [mm x mm x mm]:**

2x328 x 609 x 290

**21. Maximum device temperature [°C]:**

90

**22. Minimum device temperature [°C]:**

30

**23. Adjustable feet:**

Yes

**24. Number of basins:**

2

**25. Basin material:**

AISI 304 - High quality stainless steel

**26. Drain type:**

On the front panel

**27. Drain:**

Yes

**28. Safety drain:**

Yes

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Technical parameters

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**29. Number of GN / EN:**

2

**32. Heating location:**

Under the bottom of the bathtub

**30. GN / EN size in device:**

GN 1/1

**33. Cross-section of conductors CU [mm<sup>2</sup>]:**

0,75

**31. GN device depth:**

150

**34. Device properties:**

Warmed