

# Technical data sheet



## Product features

### Bain marie electric GN 1/1 - 150 counter top

<b>Model</b>	<b>SAP Code</b>	00000054
BM 1115	<b>A group of articles - web</b>	Pasta cookers and Bain Marine



- Drain: No
- Material: Stainless steel
- Protection of controls: IPX4
- Maximum device temperature [°C]: 90
- Device properties: Warmed

<b>SAP Code</b>	00000054	<b>Power electric [kW]</b>	1.500
<b>Net Width [mm]</b>	330	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Depth [mm]</b>	535	<b>Number of GN / EN</b>	1
<b>Net Height [mm]</b>	229	<b>GN / EN size in device</b>	GN 1/1
<b>Net Weight [kg]</b>	9.00	<b>GN device depth</b>	150

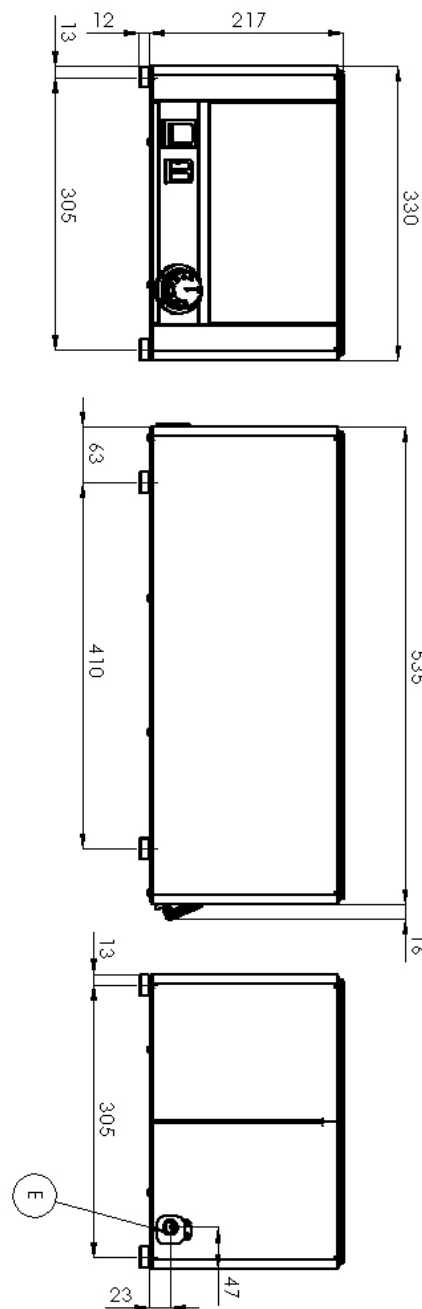
# Technical data sheet



Technical drawing

## Bain marie electric GN 1/1 - 150 counter top

<b>Model</b>	<b>SAP Code</b>	00000054
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## Product benefits

### Bain marie electric GN 1/1 - 150 counter top

<b>Model</b>	<b>SAP Code</b>	00000054
BM 1115	<b>A group of articles - web</b>	Pasta cookers and Bain Marine

1

#### All-stainless design

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

- savings on service interventions
- easier and faster operation

2

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

maintenance-free system  
resistance to splash water  
long life

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

3

#### Easy manipulation

easy portability

- flexibility in the kitchen, can be used for banquets

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## Technical parameters

### Bain marie electric GN 1/1 - 150 counter top

<b>Model</b>	<b>SAP Code</b>	00000054
BM 1115	<b>A group of articles - web</b>	Pasta cookers and Bain Marine

**1. SAP Code:**

00000054

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

330

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

535

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

229

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

9.00

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

370

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

700

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

240

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

10.50

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

1.500

**13. Loading:**

230 V / 1N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

Stainless steel

**16. Indicators:**

operation and warm-up

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

90

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

30

**19. Drain:**

No

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

1

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

GN 1/1

**22. GN device depth:**

150

**23. Heating location:**

Under the bottom of the bathtub

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

0,5

**25. Device properties:**

Warmed