Technical data sheet

Product features

Bain marie electric 2x GN 1/1 - 150 without cabinet 230 V / 1N		
Model	**SAP Code**	00000076
BM 60 EL	**A group of articles - web**	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

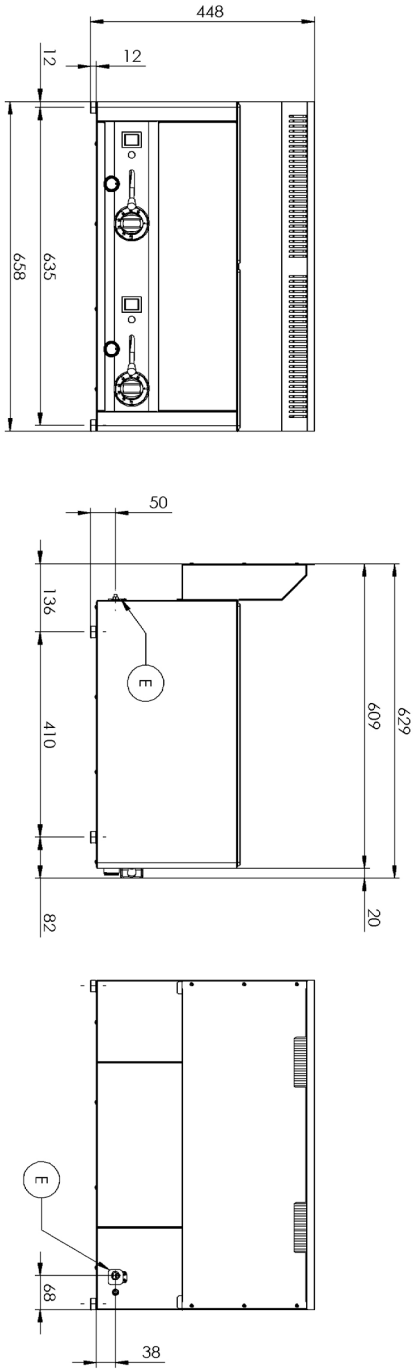
SAP Code	00000076	**Power electric [kW]**	3.000
Net Width [mm]	658	**Loading**	230 V / 1N - 50 Hz
Net Depth [mm]	609	**Number of GN / EN**	2
Net Height [mm]	290	**GN / EN size in device**	GN 1/1
Net Weight [kg]	20.00	**GN device depth**	150

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Technical drawing

Bain marie electric 2x GN 1/1 - 150 without cabinet 230 V / 1N		
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Product benefits

Bain marie electric 2x GN 1/1 - 150 without cabinet 230 V / 1N		
Model	**SAP Code**	00000076
BM 60 EL	**A group of articles - web**	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
- 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 230 V / 1N		
Model	**SAP Code**	00000076
BM 60 EL	**A group of articles - web**	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

Bain marie electric 2x GN 1/1 - 150 without cabinet 230 V / 1N		
Model	**SAP Code**	00000076
BM 60 EL	**A group of articles - web**	Pasta cookers and Bain Marine

29. Number of GN / EN:
2

30. GN / EN size in device:
GN 1/1

31. GN device depth:
150

32. Heating location:
Under the bottom of the bathtub

33. Cross-section of conductors CU [mm²]:
0,75

34. Device properties:
Warmed

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