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Bain-Marie, 1/1 GN, 150 mm, with Tap



- Bain-marie with 1 basin
- Designed for:
  - ✓ 1/1 GN containers
  - ✓ Max. depth of GN containers: 150 mm
- With water drain tap

Description

Perfect for use at a buffet or catering event: This 1/1 GN bain-marie allows you to reliably keep food at precisely the correct temperature. Thanks to the gentle bain-marie principle, the taste is retained and it's practically impossible to burn the food.

Features

• Power load:	1,2 kW | 230 V | 50/60 Hz
• Type:	Table-top unit
• Material:	Chrome-nickel steel
• Series:	-
• Important information:	-
• Operating mode:	Electro
• Equipment connection:	Pluggable
• Number of tanks:	1
• Basin size, GN format:	1 x 1/1 GN
• Depth GN container max.:	150 mm
• Water connection:	-
• Water drain tap:	Yes
• Water supply tap:	No
• Temperature range:	40 °C to 90 °C
• Size:	W 340 x D 590 x H 240 mm
• Weight:	7.5 kg

CNS
Subject to technical modifications and errors.