Cod: 114290700072016

Electric bain-marie with open compartment, 1 GN 2/1 tray, 2 kW, 80×70×85h cm



Description

Electric bain-marie with open compartment, stainless steel construction. Knobs made from heat-resistant material with functional screen-printed markings on the rim.

Heating is provided by contact heating elements to ensure heat transfer only towards the bottom of the tank, thereby saving energy. Manually resettable safety thermostat to protect the heating element. Control panel featuring an ON/OFF switch and a thermostat adjustable between 30°C and 90°C, with a sensor bulb immersed in the cooking tank.

AISI 304 stainless steel worktop with wide-radius rounded edges for easy cleaning. Front, side and rear panels in stainless steel.

Tank made from cold-formed AISI 304 stainless steel with a drain hole, suitable for trays witha maximum height of 15 cm and capable of accommodating multiple containers up to 2/1 GN.

Tap for filling and topping up water, positioned on the control panel. Elliptical-section handles made from AISI 304. The tank drain is positioned on the control panel and operated by a lever.

Laser-cut worktop finish to ensure ‘end-to-end’ alignment of worktops and secure fastening of the worktops to one another.

Height-adjustable stainless steel feet.

. 100% Made in Italy.

Dimensions

External dimensions	800x700x850 mm

Technical specifications

Electrical Power	2 kW
Operating temperature	+30 +90 °C
Power supply	Electric
Voltage	230 V