Cod: 114810112936

Electric bain-marie, 1 GN 1/1 bowl, 1.2 kW, 37×63×27h cm



Description

Electric single-tank bain-marie for professional catering, suitable for the indirect and controlled cooking of food.

This user-friendly appliance is particularly useful in **patisseries**, **restaurants** and **delis**, where it ensures high performance throughout the entire service period.

Preparing food in a bain-marie involves cooking it using the heat produced by hot water placed beneath it. The food is protected by **a 1/1 GN food tray** and is not exposed to the intensity of direct heat, thus retaining its properties.

Design and operation

The innovative and minimalist design of our **professional single-tank electric bain-marie** is characterised by square lines with minimal rounded edges. The product is fitted with a flue for smoke extraction, made from materials that are highly resistant to damage and corrosion.

The outer structure is made from **10/10 AISI 304 stainless steel, which** is durable, high-performance and suitable for contact with food.

The **single-tank professional bain-marie** is electrically powered with a power rating of **1.2 kW**, and the temperature is controlled by **a thermostat**. The knob on the front allows you to adjust the temperature with extreme precision, **from 30–100°C**, depending on your cooking requirements.

The power button is located at the front, alongside the on/off indicator light, which allows you to monitor when the desired temperature has been reached.

The external dimensions of the Ristoattrezzature electric bain-marie are **37 x 63 x 27h cm**, with an internal compartment depth of **15 cm**, and it weighs just **6 kg**. These dimensions make it easy to fit into your workspace.

Cleaning and maintenance

To ensure the **professional electric bain-marie** continues to perform at its best, **the tank** must **be filled to the correct level before switching on**, ensuring the minimum level is maintained.

Before carrying out any **cleaning, you must unplug the appliance from the mains**. Once the bain-marie has been emptied, wash the stainless steel parts **with hot water and a neutral detergent**. Take care **never to use corrosive or particularly harsh products**, as these would inevitably damage the stainless steel. **All components must then be thoroughly dried** with a dry cloth **to remove any washing residue**.

For the maintenance of the single-tank electric bain-marie for catering use, please note that **the replacement of parts must only be carried out by authorised and/or qualified personnel**.

Why this is the right product for you

Bain-marie cooking is a healthy and simple way to prepare your recipes. Using this technique **,** you can achieve **slow, controlled cooking,** ideal for **melting certain ingredients, such as chocolate, or for cooking creams, sauces and jellies**.

Try cooking meat and fish with **Ristoattrezzature's professional single-tank bain-marie**, a machine that ensures a compact footprint, controlled energy consumption and rapid heating.

The numerous gas vent holes allow you to **manage fumes in the kitchen, ensuring better airflow and healthier air**.

Use this appliance in your professional kitchen to **heat or chill food** – discover the **versatility** of this practical, high-performance machine.

Dimensions

External dimensions	370x630x270 mm
Internal compartment dimensions	150 mm
Packaging dimensions	410x680x300 mm

Technical specifications

Electrical Power	1.2 kW
Net weight	6 kg
Operating temperature	+30 +110 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	8 kg

Standard equipment

Included	1 GN 1/1 container + GN 1/1 lid