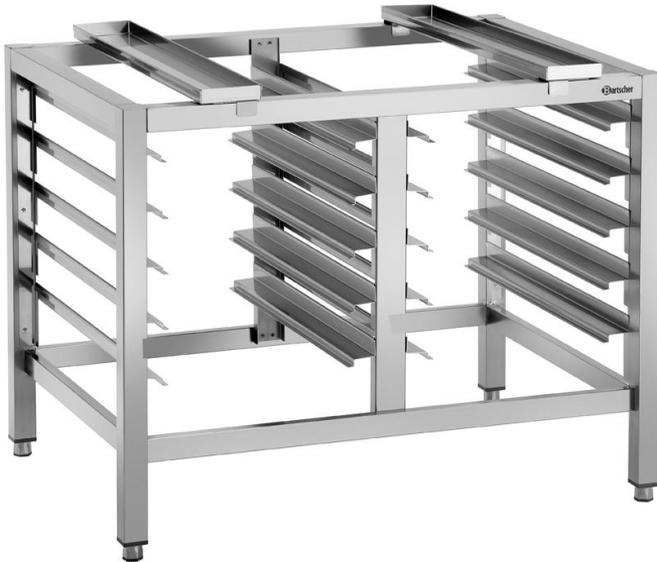


ME 10E11640



115079

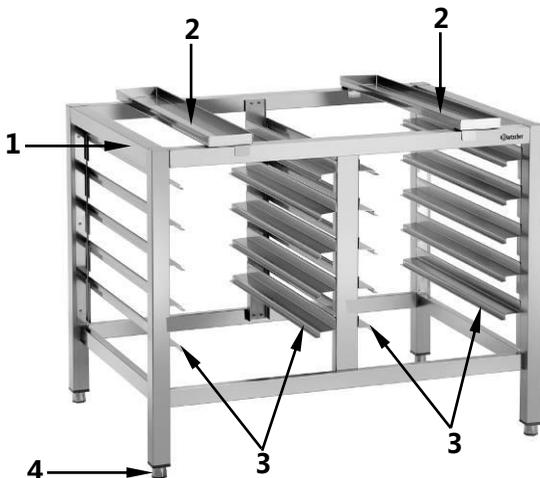
Technical data

Name	Base unit ME 10E11640
Code-No.:	115079
Material:	CNS 18/10
Realization:	<ul style="list-style-type: none"> ▪ Guide rails: <ul style="list-style-type: none"> - Type: longwise - Number 10 - Format: GN 1/1 / 600 x 400 mm ▪ Height-adjustable feet ▪ Height-adjustable: 745 - 790 mm ▪ For combi-steamers 1/1 GN of the M and E-series ▪ For permanent commercial use
Dimensions:	W 950 x D 700 x H 745 mm
Weight:	25.8 kg

We reserve the right to implement the technical modifications!

Assembly/accessories

- Unpack the device and remove and dispose of all package materials according to the environmental protection regulations.
- Fit the surfaces for placing the combi-steamer (2) on the frame (1) of the base in such a way that the combi-steamer feet stand stably.



- 1** Frame
- 2** Surfaces for placing the combi-steamer
- 3** Rails for shelves
- 4** Height-adjustable feet

- Fit the rails for shelves (3) on the frame (1) of the base by hanging them in the designated elements. Make sure that the rails for shelves (3) are well fitted.
- The rails for shelves are designed in such a way that both a suitable GN 1/1 container and tray 600 x 400 (bakery standard) can be placed on them at a desired height (up to 10 sliding levels).



- The rails for shelves can be easily removed so that they can be hanged or removed at choice any time.

Cleaning

- Clean the base regularly.
- Never use sharp or scouring cleaning agents, or gasoline or solvent based cleaning agents that might damage the surface of the base.
- Remove the rails for shelves for cleaning and clean them with warm water and a soft cloth or mild detergent.
- Wipe the frame of the base with a soft, moist cloth.
- Dry all cleaned surfaces thoroughly.

Bartscher GmbH
Franz-Kleine-Str. 28
33154 Salzkotten
Germany

phone: +49 5258 971-0
fax: +49 5258 971-120
Service-Hotline: +49 5258 971-197
www.bartscher.com