

## Bain-Marie, 1/1 GN, 200 mm, with tap



- ▶ Basin size: 1/1 GN
- ✓ Depth GN-container, max.: 200 mm



- ▶ Easy cleaning
- ✓ With water tap



### Description

Perfect for use at the buffet: simply equip the bain-marie with various combination options in the 1/1 GN format, and individual components, complete dishes, or sauces will be kept warm using the gentle water bath principle. The drain tap makes cleaning especially easy.

### 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
• Size basin:	W 305 x D 505 x H 205 mm
• Basin size, GN format:	1 x 1/1 GN
• Depth GN container max.:	200 mm
• Water connection:	-
• Water drain tap:	Yes
• Water supply tap:	No
• Including:	-
• Temperature range:	30 °C to 100 °C
• Not included in delivery:	GN containers

▶ Continue on the next page

## Bain-Marie, 1/1 GN, 200 mm, with tap

- Size: W 355 x D 600 x H 295 mm
- Weight: 9.5 kg

