

Bain Marie 313-150



- ▶ Suitable for GN containers with a depth of up to 150 mm
- ▶ 3x 1/3 GN containers with lids included in the delivery



- ▶ Food at the perfect temperature whenever needed
- ▶ Infinitely variable temperature regulation up to max. 90°C

Description

The perfect temperature all the time – thanks to infinitely variable regulation, the bain-marie can be brought to the right temperature in a flash to keep prepared food warm.



- ▶ MIN./MAX. marks for water fill level
- ▶ Toggle switch with splash guard

Features

• Protection class:	IPX3
• Power load:	1.2 kW 230 V 50/60 Hz
• Equipment connection:	Pluggable
• Type:	Table-top unit
• Series:	-
• Operating mode:	Electro
• Number of tanks:	1
• Size basin:	W 305 x D 510 x H 155 mm
• Basin size, GN format:	1 x 1/1 GN
• Depth GN container max.:	150 mm
• Water connection:	-
• Water drain tap:	No
• Water supply tap:	No
• Including:	3 GN containers 1/3 GN 3 lids with spoon recess
• Not included in delivery:	-
• Material:	Chrome-nickel steel

▶ Continue on the next page

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- Important information: -
- Size: W 340 x D 540 x H 250 mm
- Weight: 10.6 kg

