# Technical data sheet

Product features

| Bain marie electric GN 1/1 - 150 counter top 230 V / 1N | | |
|---|---|---|
| **Model** | **SAP Code** | 00005105 |
| VL 11 | **A group of articles - web** | Pasta cookers and Bain Marine |



- Drain: No
- Material: Stainless steel
- Protection of controls: IPX4
- Maximum device temperature [°C]: 90
- Device properties: Warmed

| | | | |
|---|---|---|---|
| **SAP Code** | 00005105 | **Power electric [kW]** | 0.700 |
| **Net Width [mm]** | 330 | **Loading** | 230 V / 1N - 50 Hz |
| **Net Depth [mm]** | 535 | **Number of GN / EN** | 1 |
| **Net Height [mm]** | 229 | **GN / EN size in device** | GN 1/1 |
| **Net Weight [kg]** | 9.00 | **GN device depth** | 150 |



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Technical drawing

| Bain marie electric GN 1/1 - 150 counter top 230 V / 1N | | |
|---|---|---|
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Product benefits

| Bain marie electric GN 1/1 - 150 counter top 230 V / 1N | | |
|---|---|---|
| **Model** | **SAP Code** | 00005105 |
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**1** **All-stainless design**

long life
resistance of AISI 304 stainless steel material
the material does not cut

- savings on service interventions
- easier and faster operation

**2** **Degree of protection of the control elements IPX4**

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

**3** **Easy manipulation**

easy portability

- flexibility in the kitchen, can be used for banquets



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Technical parameters

| Bain marie electric GN 1/1 - 150 counter top 230 V / 1N | | |
|---|---|---|
| **Model** | **SAP Code** | 00005105 |
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1. **SAP Code:**
   00005105
2. **Net Width [mm]:**
   330
3. **Net Depth [mm]:**
   535
4. **Net Height [mm]:**
   229
5. **Net Weight [kg]:**
   9.00
6. **Gross Width [mm]:**
   370
7. **Gross depth [mm]:**
   700
8. **Gross Height [mm]:**
   240
9. **Gross Weight [kg]:**
   10.50
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Power electric [kW]:**
    0.700
13. **Loading:**
    230 V / 1N - 50 Hz
14. **Protection of controls:**
    IPX4
15. **Material:**
    Stainless steel
16. **Indicators:**
    operation and warm-up
17. **Maximum device temperature [°C]:**
    90
18. **Minimum device temperature [°C]:**
    30
19. **Drain:**
    No
20. **Number of GN / EN:**
    1
21. **GN / EN size in device:**
    GN 1/1
22. **GN device depth:**
    150
23. **Heating location:**
    Under the bottom of the bathtub
24. **Cross-section of conductors CU [mm²]:**
    0,5
25. **Device properties:**
    Warmed



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