Technical data sheet

Product features

Bain marie electric 2x GN 1/1 - 150 counter top 230 V / 1N		
Model	**SAP Code**	00000059
BM 2115	**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	00000059	**Power electric [kW]**	3.000
Net Width [mm]	660	**Loading**	230 V / 1N - 50 Hz
Net Depth [mm]	535	**Number of GN / EN**	2
Net Height [mm]	229	**GN / EN size in device**	GN 1/1
Net Weight [kg]	17.00	**GN device depth**	150

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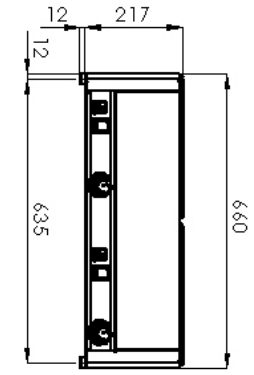
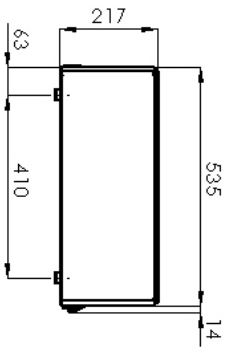
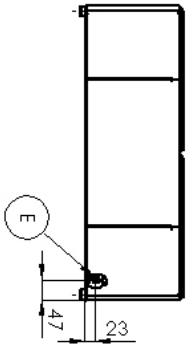
Technical data sheet

Technical drawing

Bain marie electric 2x GN 1/1 - 150 counter top 230 V / 1N		
Model	**SAP Code**	00000059
BM 2115	**A group of articles - web**	Pasta cookers and Bain Marine







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Product benefits

Bain marie electric 2x GN 1/1 - 150 counter top 230 V / 1N		
Model	**SAP Code**	00000059
BM 2115	**A group of articles - web**	Pasta cookers and Bain Marine

1

All-stainless design

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

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

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 data sheet

Technical parameters

Bain marie electric 2x GN 1/1 - 150 counter top 230 V / 1N		
Model	**SAP Code**	00000059
BM 2115	**A group of articles - web**	Pasta cookers and Bain Marine

1. **SAP Code:**
   00000059
2. **Net Width [mm]:**
   660
3. **Net Depth [mm]:**
   535
4. **Net Height [mm]:**
   229
5. **Net Weight [kg]:**
   17.00
6. **Gross Width [mm]:**
   580
7. **Gross depth [mm]:**
   700
8. **Gross Height [mm]:**
   240
9. **Gross Weight [kg]:**
   19.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Power electric [kW]:**
    3.000
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:**
    2
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]:**
    0,75
25. **Device properties:**
    Warmed

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