

Technical data sheet



Product features

Bain marie electric GN 1/1 - 150 without cabinet

Model	SAP Code	00000075
BM 30 EL	A group of articles - web	Pasta cookers and Bain Marine



- Drain: Yes
- Safety drain: Yes
- Material: AISI 304 top plate, AISI 430 cladding
- Protection of controls: IPX4
- Maximum device temperature [°C]: 90
- Device properties: Warmed

SAP Code	00000075	Power electric [kW]	1.500
Net Width [mm]	328	Loading	230 V / 1N - 50 Hz
Net Depth [mm]	609	Number of GN / EN	1
Net Height [mm]	290	GN / EN size in device	GN 1/1
Net Weight [kg]	10.00	GN device depth	150

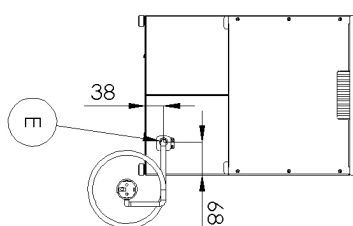
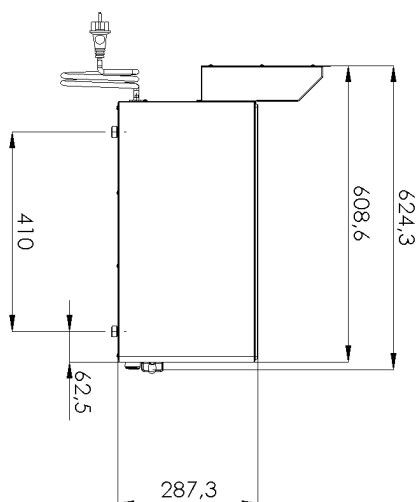
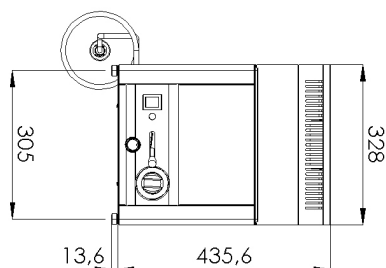
Technical data sheet

Technical drawing



Bain marie electric GN 1/1 - 150 without cabinet

Model	SAP Code	00000075
BM 30 EL	A group of articles - web	Pasta cookers and Bain Marine



Technical data sheet



Product benefits

Bain marie electric GN 1/1 - 150 without cabinet

Model	SAP Code	00000075
BM 30 EL	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
- greater job security for staff

3

Manipulation

easy portability

- flexibility in the kitchen, can be used for banquets

Technical data sheet

Technical parameters



Bain marie electric GN 1/1 - 150 without cabinet

Model	SAP Code	00000075
BM 30 EL	A group of articles - web	Pasta cookers and Bain Marine

1. SAP Code:

00000075

2. Net Width [mm]:

328

3. Net Depth [mm]:

609

4. Net Height [mm]:

290

5. Net Weight [kg]:

10.00

6. Gross Width [mm]:

650

7. Gross depth [mm]:

366

8. Gross Height [mm]:

440

9. Gross Weight [kg]:

12.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

1.500

13. Loading:

230 V / 1N - 50 Hz

14. Protection of controls:

IPX4

15. Material:

AISI 304 top plate, AISI 430 cladding

16. Indicators:

operation and warm-up

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

0.80

20. Basin dimensions [mm x mm x mm]:

328 x 609 x 290

21. Maximum device temperature [°C]:

90

22. Minimum device temperature [°C]:

30

23. Adjustable feet:

Yes

24. Number of basins:

1

25. Basin material:

AISI 304 - High quality stainless steel

26. Drain:

Yes

27. Safety drain:

Yes

28. Number of GN / EN:

1

Technical data sheet

Technical parameters



Bain marie electric GN 1/1 - 150 without cabinet

Model	SAP Code	00000075
BM 30 EL	A group of articles - web	Pasta cookers and Bain Marine

29. GN / EN size in device:

GN 1/1

32. Cross-section of conductors CU [mm²]:

0,5

30. GN device depth:

150

33. Device properties:

Warmed

31. Heating location:

Under the bottom of the bathtub