

# Technical data sheet

## Product features



### Bain Marie 2 containers dry

|              |                                  |                               |
|--------------|----------------------------------|-------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00015057                      |
| BM 02 D      | <b>A group of articles - web</b> | Pasta cookers and Bain Marine |



- Basin volume [l]: 4,5
- Drain: No
- Material: Stainless steel
- Protection of controls: IPX4
- Maximum device temperature [°C]: 90
- Device properties: Warmed

|                        |          |                            |                    |
|------------------------|----------|----------------------------|--------------------|
| <b>SAP Code</b>        | 00015057 | <b>Net Weight [kg]</b>     | 11.00              |
| <b>Net Width [mm]</b>  | 300      | <b>Power electric [kW]</b> | 0.400              |
| <b>Net Depth [mm]</b>  | 600      | <b>Loading</b>             | 230 V / 1N - 50 Hz |
| <b>Net Height [mm]</b> | 350      | <b>Basin volume [l]</b>    | 4,5                |

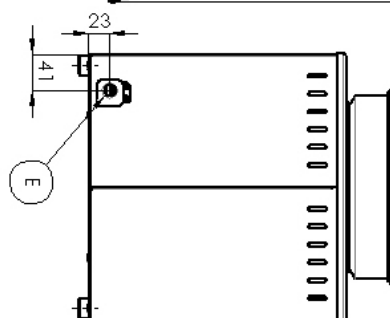
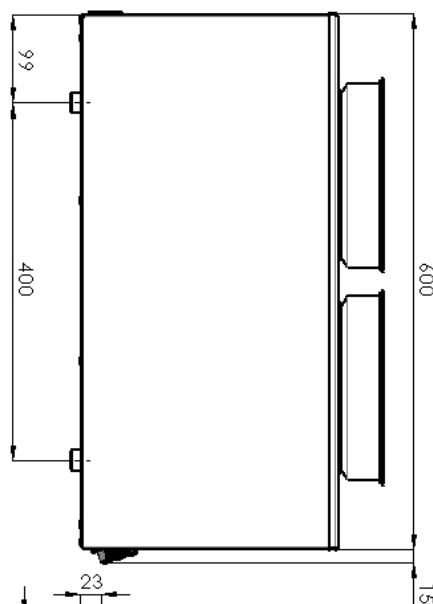
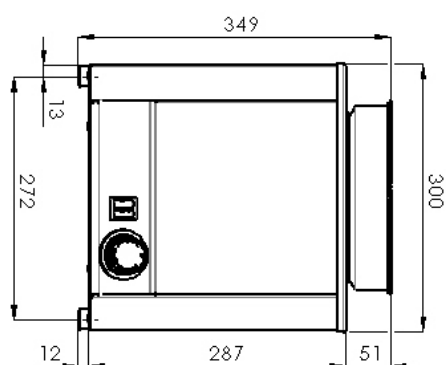
# Technical data sheet

Technical drawing



## Bain Marie 2 containers dry

|              |                                  |                              |
|--------------|----------------------------------|------------------------------|
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# Technical data sheet



## Technical parameters

### Bain Marie 2 containers dry

|              |                                  |                               |
|--------------|----------------------------------|-------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00015057                      |
| BM 02 D      | <b>A group of articles - web</b> | Pasta cookers and Bain Marine |

**1. SAP Code:**

00015057

**2. Net Width [mm]:**

300

**3. Net Depth [mm]:**

600

**4. Net Height [mm]:**

350

**5. Net Weight [kg]:**

11.00

**6. Gross Width [mm]:**

340

**7. Gross depth [mm]:**

670

**8. Gross Height [mm]:**

490

**9. Gross Weight [kg]:**

12.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

**12. Power electric [kW]:**

0.400

**13. Loading:**

230 V / 1N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

Stainless steel

**16. Indicators:**

operation and warm-up

**17. Basin volume [l]:**

4,5

**18. Volume capacity of the container [l]:**

4.50

**19. Maximum device temperature [°C]:**

90

**20. Minimum device temperature [°C]:**

30

**21. Number of basins:**

2

**22. Drain:**

No

**23. Heating location:**

Under the bottom of the bathtub

**24. Cross-section of conductors CU [mm²]:**

0,5

**25. Device properties:**

Warmed