

Technical data sheet

Product features



Bain Marie electric GN 1/2 - 150 tabletop

Model	SAP Code	00000057
BM 12	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	00000057	Power electric [kW]	0.820
Net Width [mm]	410	Loading	230 V / 1N - 50 Hz
Net Depth [mm]	295	Number of GN / EN	1
Net Height [mm]	220	GN / EN size in device	GN 1/2
Net Weight [kg]	7.00	GN device depth	150

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Product benefits

Bain Marie electric GN 1/2 - 150 tabletop

Model	SAP Code	00000057
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1

All-stainless design

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

2

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

3

Easy manipulation

easy portability

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Technical parameters

Bain Marie electric GN 1/2 - 150 tabletop

Model	SAP Code	00000057
BM 12	A group of articles - web	Pasta cookers and Bain Marine

1. SAP Code:

00000057

2. Net Width [mm]:

410

3. Net Depth [mm]:

295

4. Net Height [mm]:

220

5. Net Weight [kg]:

7.00

6. Gross Width [mm]:

350

7. Gross depth [mm]:

450

8. Gross Height [mm]:

250

9. Gross Weight [kg]:

11.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

0.820

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. Heating element material:

Incoloy

20. Drain:

No

21. Number of GN / EN:

1

22. GN / EN size in device:

GN 1/2

23. GN device depth:

150

24. Heating location:

Inside the tank

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

0,5

26. Device properties:

Warmed