Technical data sheet

Product features

Food display island heated, bain marie tub GN 4-1/1 Wenge 230 V / 1N		
Model	**SAP Code**	00012165
ES RED+ 4W	**A group of articles - web**	Sideboards and showcases



- Buffet type: RED - heated, Bain Marie
- Device properties: Warmed
- Number of GN / EN: 4
- GN / EN size in device: GN 1/1
- GN device depth: 200
- Minimum device temperature [°C]: 60
- Maximum device temperature [°C]: 90

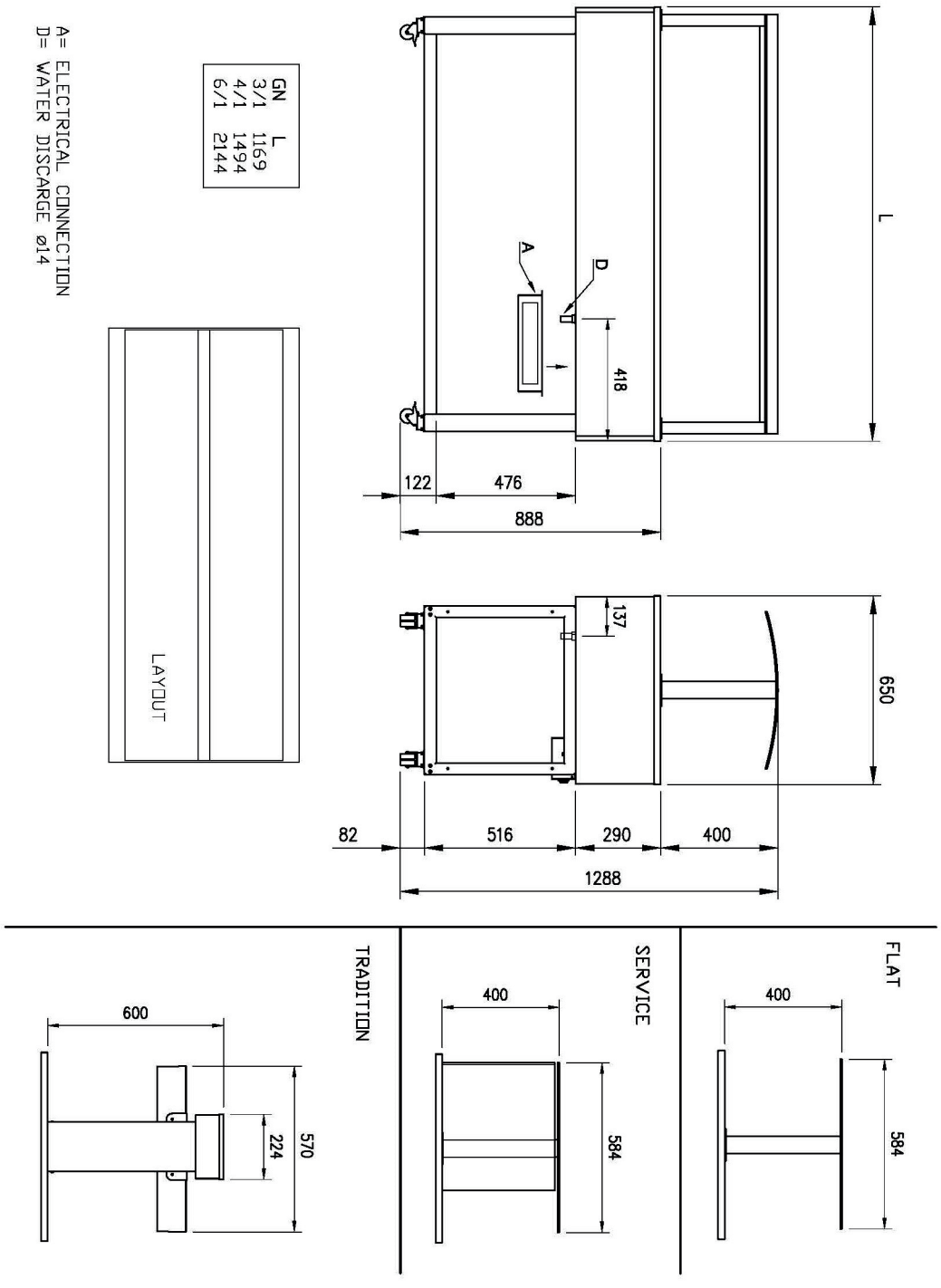
SAP Code	00012165	**Loading**	230 V / 1N - 50 Hz
Net Width [mm]	1494	**Number of GN / EN**	4
Net Depth [mm]	650	**GN / EN size in device**	GN 1/1
Net Height [mm]	1288	**GN device depth**	200
Net Weight [kg]	94.00	**Minimum device temperature [°C]**	60
Power electric [kW]	2.000	**Maximum device temperature [°C]**	90

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical drawing

Food display island heated, bain marie tub GN 4-1/1 Wenge 230 V / 1N		
Model	**SAP Code**	00012165
ES RED+ 4W	**A group of articles - web**	Sideboards and showcases



RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Product benefits

Food display island heated, bain marie tub GN 4-1/1 Wenge 230 V / 1N		
Model	**SAP Code**	00012165
ES RED+ 4W	**A group of articles - web**	Sideboards and showcases

1 **One large bathtub**

one controller for the whole bain
one controller for the whole bain

- very easy to use
- easy maintenance

2 **GN insertion up to 200mm**

variability of use

- possibility of heating different types of food and larger volumes
- saving time, space, costs

3 **Rounded corners**

basins without sharp edges and corners

- higher hygienic safety
- time saving due to easy cleaning

4 **All-stainless steel construction**

harmless to health for contact with food
robustness

- long service life
- very easy to clean

5 **Halogen lighting**

heating from above

- more even heating of food
- greater hygienic safety

6 **Travel wheels**

portable buffet table

- greater flexibility in dispensing
- possibility of use at banquets
- easier and safer handling

7 **Breath galley**

galerka made of hygienic Plexiglas with motorized displacement

- hygienic food protection
- heating and lighting of food from above

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Food display island heated, bain marie tub GN 4-1/1 Wenge 230 V / 1N		
Model	**SAP Code**	00012165
ES RED+ 4W	**A group of articles - web**	Sideboards and showcases

1. **SAP Code:**
   00012165
2. **Net Width [mm]:**
   1494
3. **Net Depth [mm]:**
   650
4. **Net Height [mm]:**
   1288
5. **Net Weight [kg]:**
   94.00
6. **Gross Width [mm]:**
   1530
7. **Gross depth [mm]:**
   750
8. **Gross Height [mm]:**
   1100
9. **Gross Weight [kg]:**
   106.40
10. **Device type:**
    Electric unit
11. **Buffet type:**
    RED - heated, Bain Marie
12. **Device properties:**
    Warmed
13. **Exterior color of the device:**
    Hemlock
14. **Power electric [kW]:**
    2.000
15. **Loading:**
    230 V / 1N - 50 Hz
16. **Number of GN / EN:**
    4
17. **GN / EN size in device:**
    GN 1/1
18. **GN device depth:**
    200
19. **Minimum device temperature [°C]:**
    60
20. **Maximum device temperature [°C]:**
    90
21. **Interior lighting:**
    No
22. **Cross-section of conductors CU [mm²]:**
    0,5

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062