Electrolux PROFESSIONAL

ITEM #

MODEL #

NAME #

SIS #

AIA #

# Drop-In
# Drop-in bain-marie, with four wells (4 GN container capacity)



**341007 (D02H4)** Drop-in bain-marie, with four wells (4 GN container capacity)

## Short Form Specification

**Item No.**

Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations. Designed to serve the food in gastronorm containers with a maximum height of 200mm. Electronic overheating protection. Digital control with temperature display with precise adjustment (0,1°C). Fully compliant HACCP digital controls include visible alarms. Designed to work with both hot and cold inlet water. Etched foil heating elements to maximize heat transmission for reduced warm-up times. Equipped with separated GN 1/1 wells to minimize water and electricity usage allowing to operate only the needed wells. Each well can be switched on/off independently. Wells in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The wells are also equipped with a drain hole. Wells bottom are inclined to guarantee full well drainage. 19mm thick glass wool isolated with galvanize sheet guarantees excellent well insulation to reduce energy dispersion. Heating elements connected to the well bottom include safety thermostat. Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.

**APPROVAL:**

## Main Features

- Electronic overheating protection.
- Designed to serve the food in gastronorm containers.
- Suitable for GN 1/1 containers with a maximum height of 200 mm.
- Precise temperature control and setting at 0,1°C .
- As standard the product comes with digitally controlled thermostat which is in line of HACCP norms and provides visual alarm as a warning of the increasing or decreasing temperatures.
- It is possible to transform one of the GNs to soup dispenser with the available accessory.
- CB and CE certifed by a third party notified body.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.
- Available drop-in dimensions: 2, 3, 4 GN.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Designed to work with both hot and cold water.
- Wells bottom are inclined to guarantee full well drainage.

## Construction

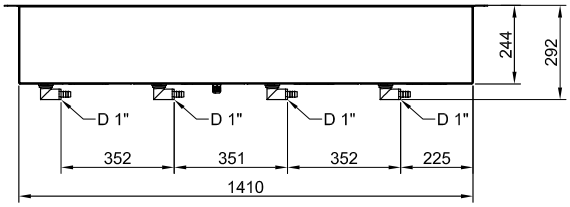
- Heating elements connected to the well bottom include safety thermostat.
- IPx4 water protection.
- Electronic control with temperature display.
- Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole.

## Sustainability

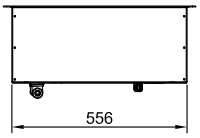
- Etched foil heating elements to maximize heat transmission for reduced warm-up times.
- 19mm thick rock wool isolated with galvanize sheet guarantees excellent well insulation to reduce energy dispersion.
- Equipped with separated GN 1/1 wells to minimize water and electricity usage allowing to operate only the needed wells. Each well can be switched on/off independently.

# Drop-In
# Drop-in bain-marie, with four wells (4 GN container capacity)

Rear side

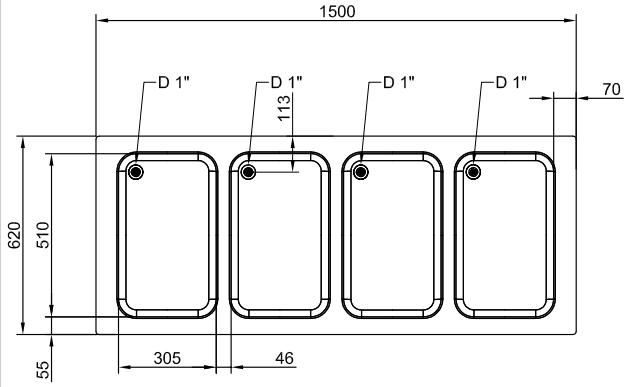



Side




**D = Drain**
**EI = Electrical inlet (power)**

Top






The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.11.18

# Drop-In
# Drop-in bain-marie, with four wells (4 GN container capacity)

## Electric

| | |
|---|---|
| **Supply voltage:** | 380-410 V/3N ph/50/60 Hz |
| **Electrical power max.:** | 4.02 kW |

## Water:

| | |
|---|---|
| **Drain line size:** | 1" |

## Key Information:

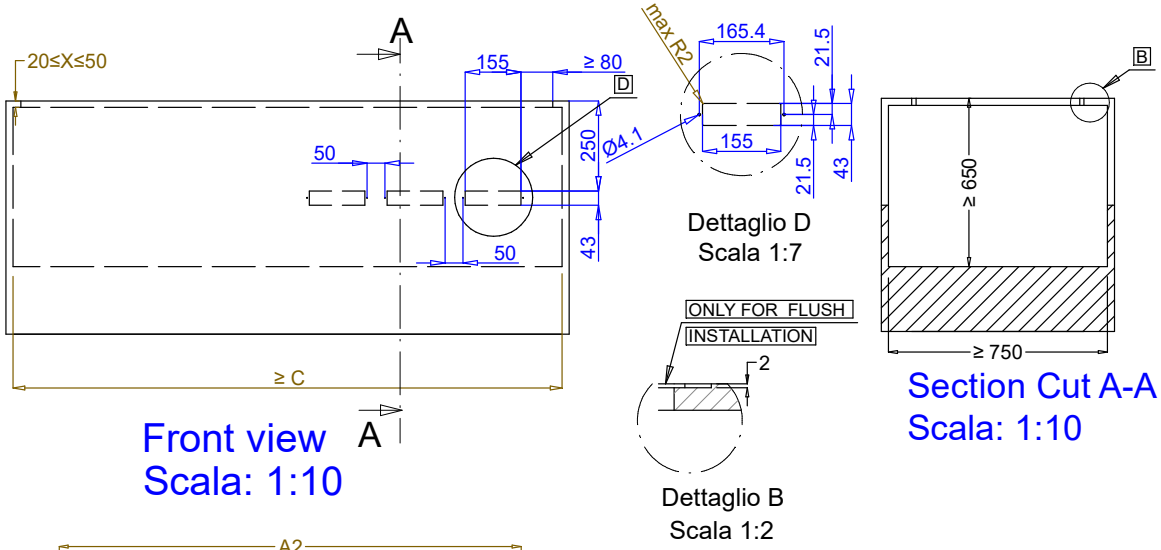
| | |
|---|---|
| **External dimensions, Width:** | 1500 mm |
| **External dimensions, Depth:** | 620 mm |
| **External dimensions, Height:** | 260 mm |
| **Net weight:** | 39.3 kg |
| **Shipping weight:** | 71 kg |
| **Shipping height:** | 720 mm |
| **Shipping width:** | 660 mm |
| **Shipping depth:** | 1720 mm |
| **Shipping volume:** | 0.82 m³ |
| **Set temperature:** | +85 / +95 °C |

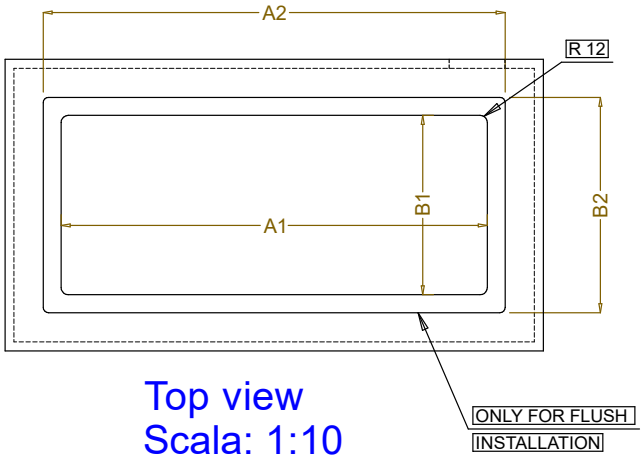
## Sustainability

| | |
|---|---|
| **Noise level:** | 0 dBA |

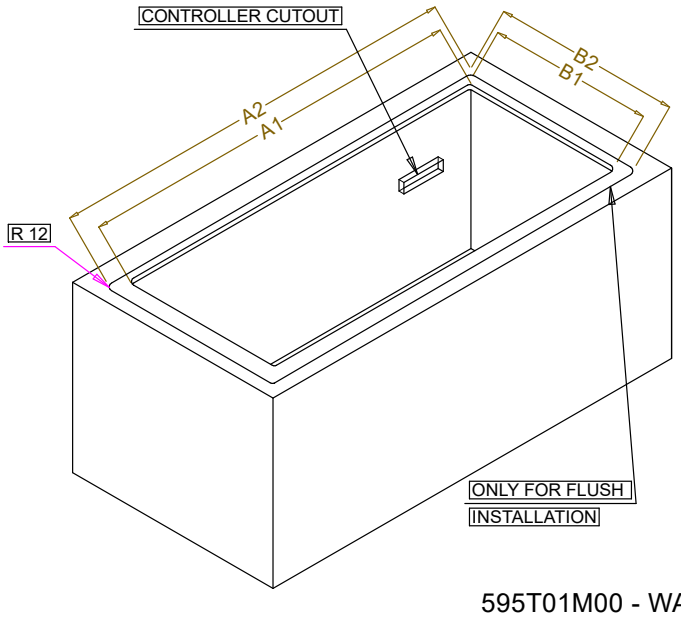


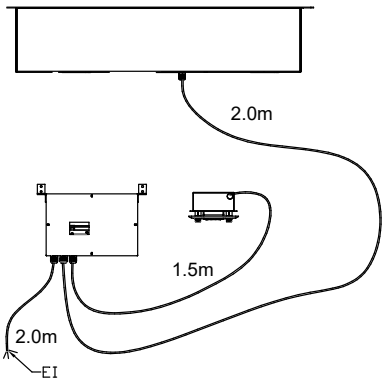
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| CAPACITY | CUTOUT | | LOWERING FOR FLUSH INSTALLATION | | C |
|---|---|---|---|---|---|
| | A1 | B1 | A2 | B2 | |
| 2GN | 730 | 580 | 804 | 624 | 910 |
| 3GN | 1080 | | 1154 | | 1260 |
| 4GN | 1430 | | 1504 | | 1610 |




595T01M00 - WATER BAIN MARIE SEPARATED WELLS



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2026.11.18