

Drop-In Drop-in bain-marie, with two wells (2 GN container capacity)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


341005 (D02H2)

Drop-in bain-marie, with two wells (2 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.

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.
- Wells bottom are inclined to guarantee full well drainage.
- It is possible to transform one of the GNs to soup dispenser with the available accessory.
- CB and CE certified 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.

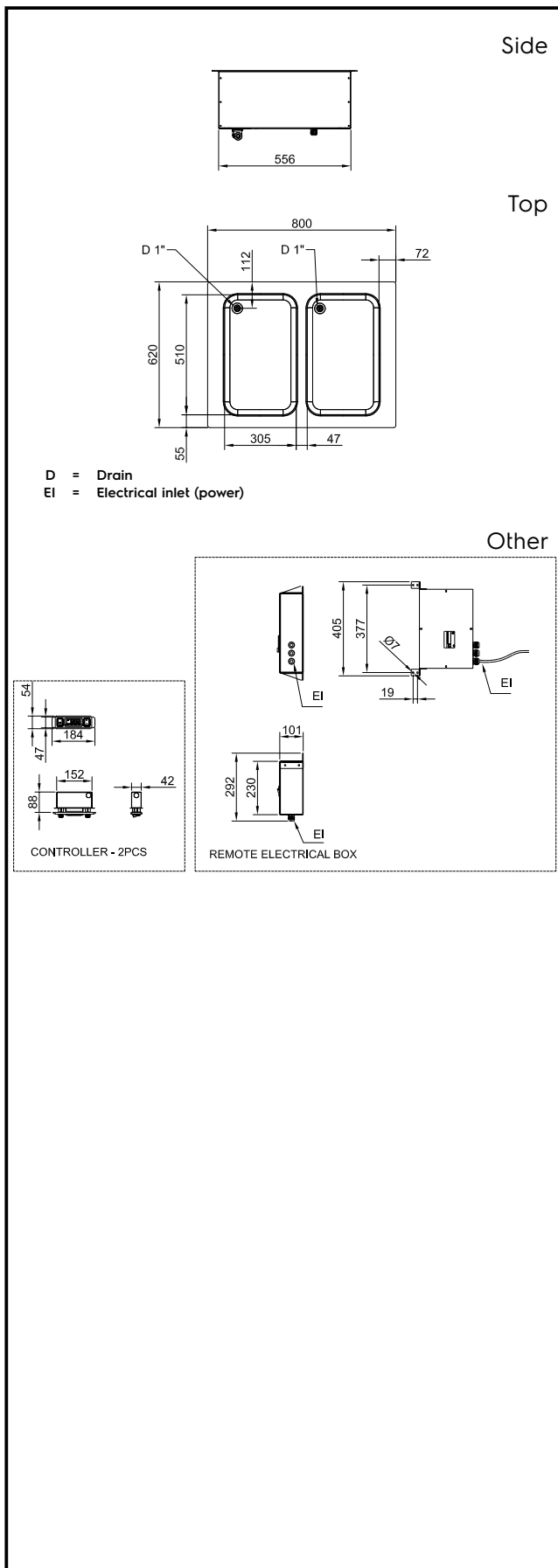
Construction

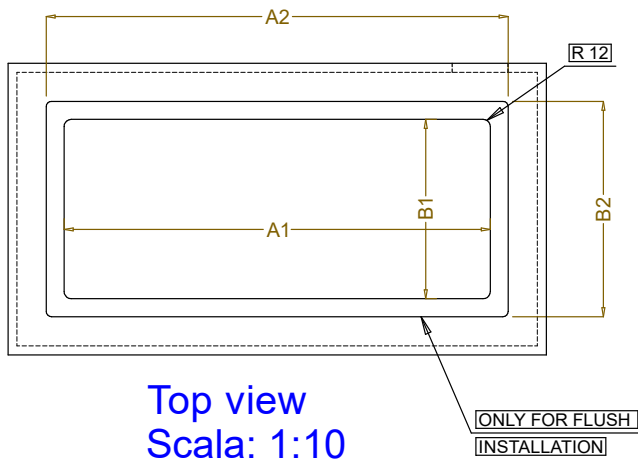
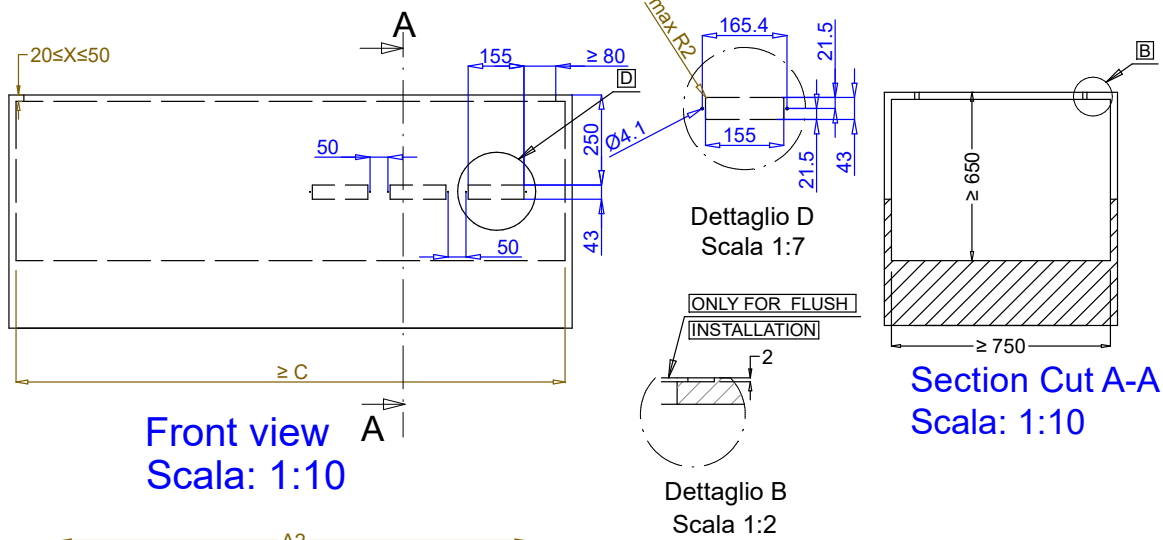
- Heating elements connected to the well bottom include safety thermostat.
- IPx4 water protection.
- Electronic control with temperature display.
- Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole.

Sustainability

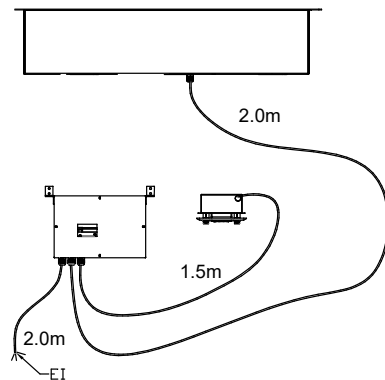
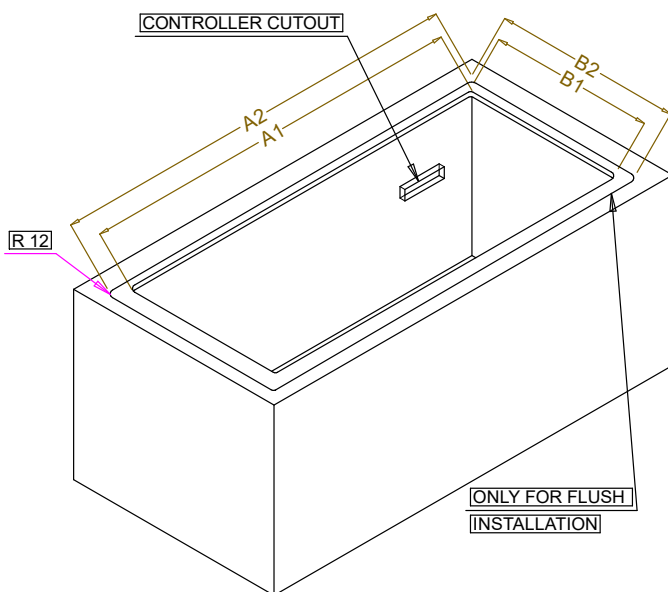
- 19mm thick rock wool isolated with galvanize sheet guarantees excellent well insulation to reduce energy dispersion.
- Etched foil heating elements to maximize heat transmission for reduced warm-up times.
- Equipped with separated GN 1/1 wells to minimize water and electricity usage allowing to operate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

APPROVAL: _____





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



595T01M00 - WATER BAIN MARIE SEPARATED WELLS