

Drop-In

Drop-in bain-marie, with one well (3 GN container capacity) and A overshelf

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



341163 (D01C3)

Drop-in Bain-marie, with one well (3 GN container capacity) with one A type overshelf with hot lamps

Short Form Specification

Item No. _____

Designed to serve the food in gastronorm containers. Suitable for GN 1/1 containers with a maximum height of 200 mm. Automatic water refill guarantees constant heating performances and prevent unit breakage. Etched foil heating elements to maximize heat transmission for reduced warm-up times. Well in 304 AISI stainless steel with rounded corners to facilitate cleaning operations. The well is also equipped with a drain hole. 19mm thick rock wool isolated with galvanize sheet guarantees excellent well insulation to reduce energy dispersion. Stylish A type overshelf designed for extra increased visibility on the surface for charming food display. Overshelf equipped with hot halogen lamps.

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.
- Automatic water refill guarantees constant heating performances and prevent unit breakage.
- 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.
- Designed to work with both hot and cold inlet water.
- 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.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Stylish A type overshelf designed for extra increased visibility on the surface for charming food display.
- Overshelf equipped with hot halogen lamps.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.

Construction

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

Sustainability



APPROVAL: _____

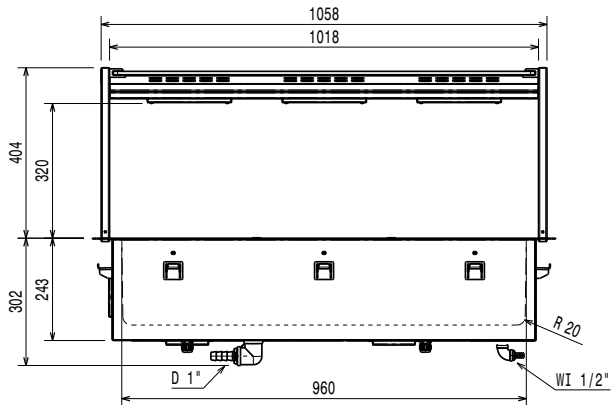


Electrolux
PROFESSIONAL

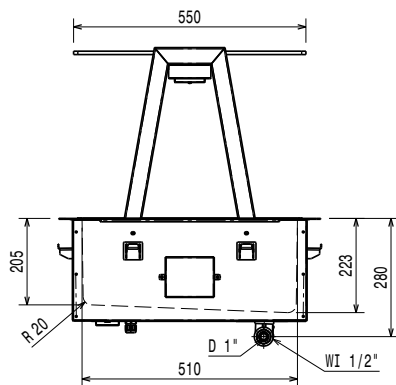
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- 19mm thick rock wool isolated with galvanize sheet guarantees excellent well insulation to reduce energy dispersion.
- Etched foil heating elements to maximize heat transmission for reduced warm-up times.

Front

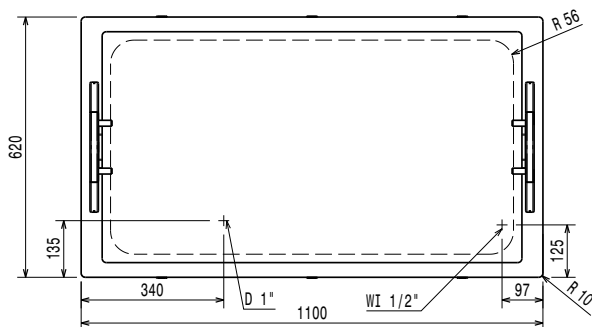


Side



D = Drain
 EI = Electrical inlet (power)
 WI = Water inlet

Top



Electric

Supply voltage: 220-240 V/1N ph/50/60 Hz
 Electrical power, max: 2.02 kW

Water:

Drain line size: 1"
 Water inlet "CW" connection: 1/2"

Key Information:

External dimensions, Width: 1100 mm
 External dimensions, Depth: 620 mm
 External dimensions, Height: 664 mm
 Net weight: 46 kg
 Shipping weight: 71 kg
 Shipping height: 1100 mm
 Shipping width: 680 mm
 Shipping depth: 1150 mm
 Shipping volume: 0.86 m³
 Set temperature: +85 / +95 °C

Sustainability

Noise level:



CAPACITY	CUTOUT		LOWERING FOR FLUSH INSTALLATION		C
	A1	B1	A2	B2	
2GN	740	580	774	624	880
3GN	1070		1104		1200
4GN	1390		1424		1530



595T03500 - WATER BAIN MARIE SINGLE WELL OVERSH. ON THE FRAME