

Drop-In Drop-in bain-marie, with one well (4 GN container capacity) and A overshelf



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.

ЕМ #
IODEL #
AME #
IS #
IA #

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 certifed 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:

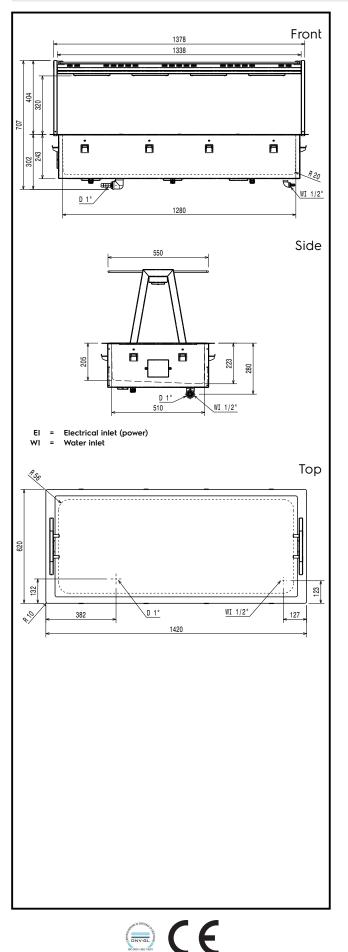


- Etched foil heating elements to maximize heat transmission for reduced warm-up times.
- 19mm thick rock wool isolated with galvanize sheet guarantees excellent well insulation to reduce energy dispersion.



Electrolux PROFESSIONAL

Drop-In Drop-in bain-marie, with one well (4 GN container capacity) and A overshelf



Electric Supply voltage: 341164 (D01C4) 220-240 V/1N ph/50/60 Hz Electrical power max.: 3.02 kW Water: Water inlet "CW" connection: 1/2" Drain line size: Key Information: External dimensions, Width: 1420 mm External dimensions, Depth: 620 mm External dimensions, Height: 664 mm Net weight: 54.15 kg Shipping weight: 93 kg Shipping height: 1130 mm Shipping width: 670 mm 1460 mm Shipping depth:

> 1.11 m³ +85 / +95 °C

Set temperature: Sustainability

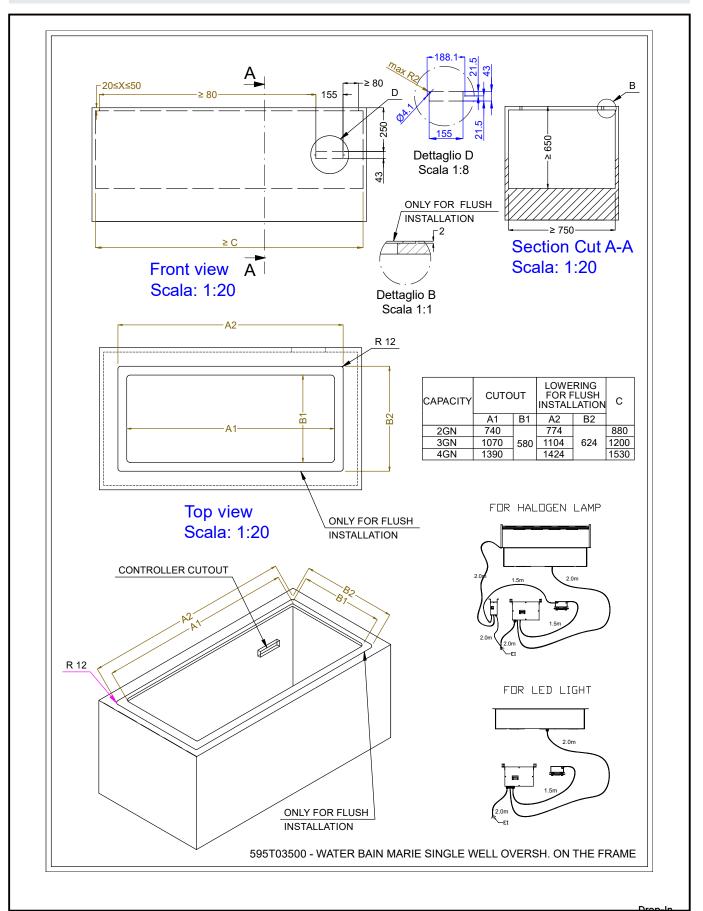
Shipping volume:

Noise level:

Drop-In Drop-in bain-marie, with one well (4 GN container capacity) and A overshelf The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



Drop-In Drop-in bain-marie, with one well (4 GN container capacity) and A overshelf



Drop-in Drop-in bain-marie, with one well (4 GN container capacity) and A overshelf The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

