

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**341164 (D01C4)**

Drop-in Bain-Marie, with one well (4 GN container capacity) with one A type overshelf and halogen lamp

### 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.

**APPROVAL:** \_\_\_\_\_

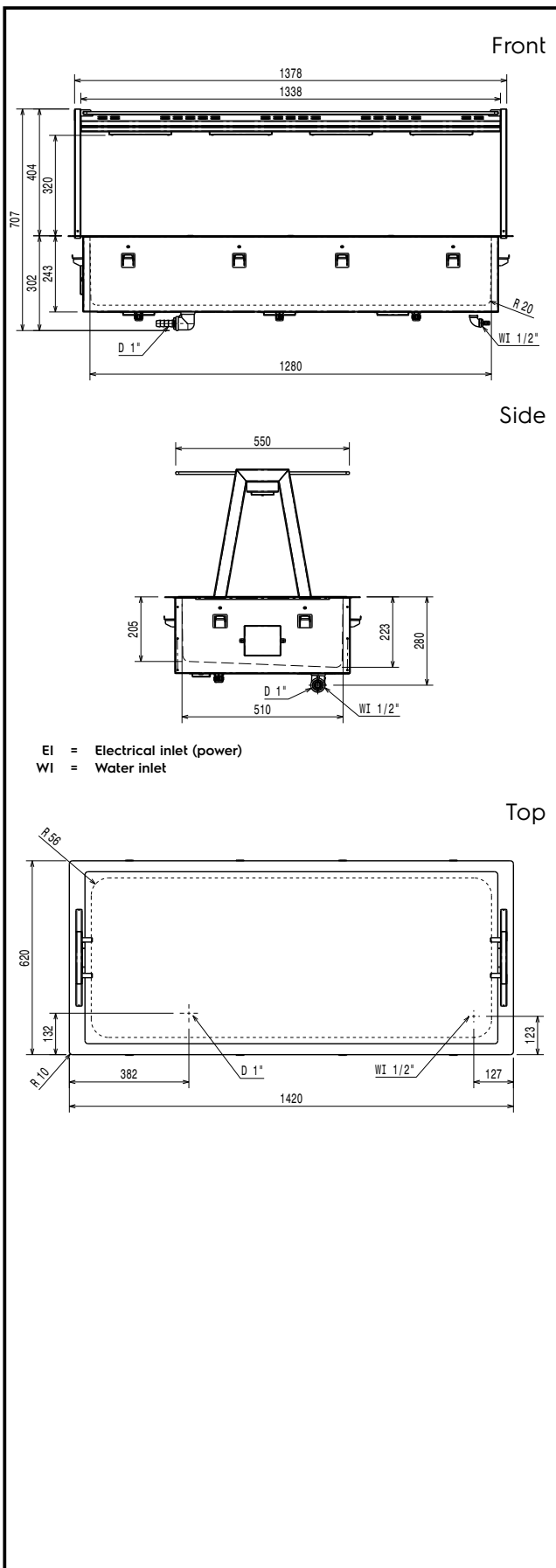
**Sustainability**




**Electrolux**  
PROFESSIONAL

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

- 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.



## 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

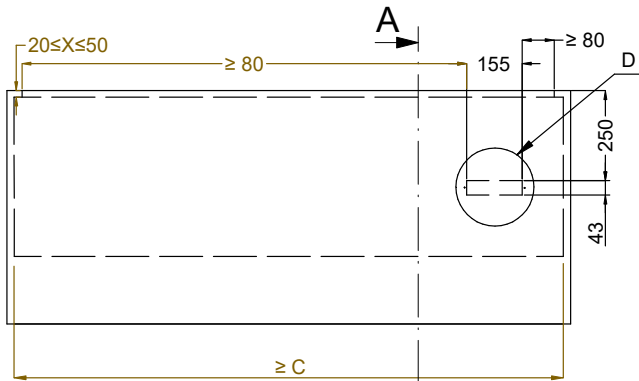
Shipping depth: 1460 mm

Shipping volume: 1.11 m<sup>3</sup>

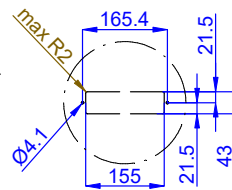
Set temperature: +85 / +95 °C

## Sustainability

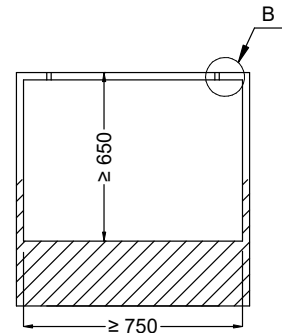
Noise level:



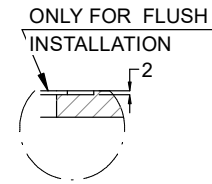
Front view  
Scala: 1:10



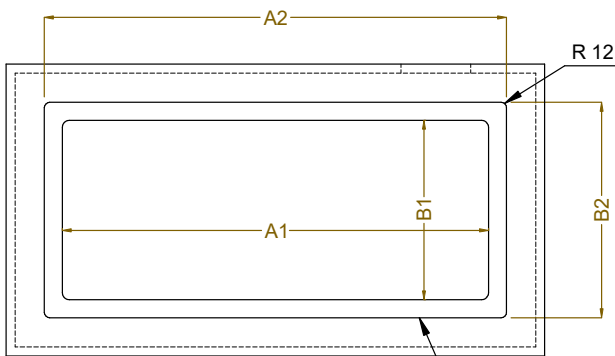
Dettaglio D  
Scala 1:7



Section Cut A-A  
Scala: 1:10



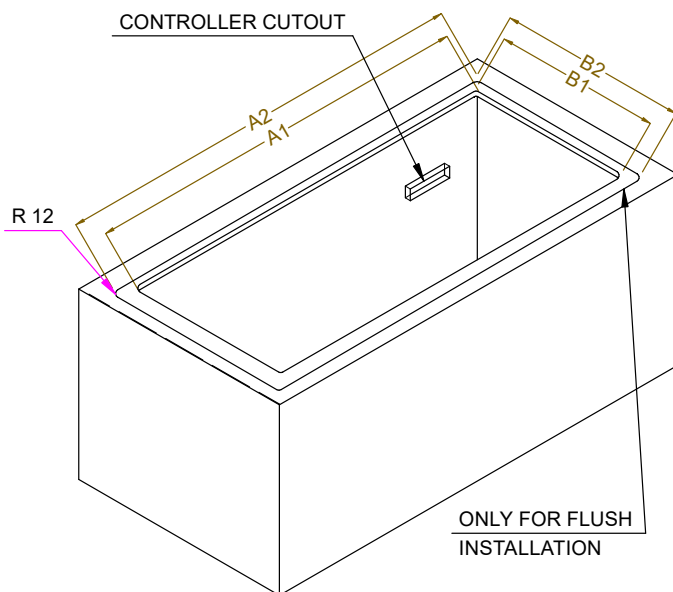
Dettaglio B  
Scala 1:2



Top view  
Scala: 1:10

ONLY FOR FLUSH  
INSTALLATION

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

