

Flexi System
Bain Maire Unit 750 mm - 2 GN
(beechwood finish)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



321009 (FSL07C2)

Bain-marie unit with beech wood finish (2 GN container capacity)

Short Form Specification

Item No. _____

304 AISI stainless steel worktop with rounded edges. Heated well with rounded corners, thermostatically controlled temperature can be set between +60/+90°C, in 304 AISI stainless steel with drain hole and pipe. High speed heaters to reduce pre-heating time. Electronic overheating safety device. Well is suited to accommodate GN 1/1 containers (max. H=200mm). Tempered glass overshelf with cold lights. Side panels in beech wood finishing. Ambient cupboard with doors in beech wood finishing on operator side. Tray slides in 304 AISI stainless steel, mounted on both sides of the unit, fold down in order to facilitate passage of the unit through doorways. The unit is mounted on 4 wheels (150mm high).

Main Features

- Electronic overheating protection.
- Optional tilting plinth can be installed to cover the feet or the wheels.
- Wells in 304 AISI stainless steel with drain holes and pipes and with rounded corners to facilitate cleaning operations.
- Thermostatically controlled temperature can be set from +60 to +90°C, at ambient temperature, following HACCP rules.
- Tempered glass overshelf with cold lights included for an elegant and safe presentation of the food.
- The well dimensions allow the storage of 1/1 GN containers (2 in the model 750 mm in length, 3 in the model 1125 mm in length and 4 in the model 1500 mm in length) or various combinations of containers, all with a maximum height of 200 mm (available as accessories).
- Panels and hinged doors on the operator side, for quick, easy and hygienic storage, and have a beech wood finish.
- The two tray slides are constructed in plain 304 AISI stainless steel and can be folded down to facilitate passage of the units through doorways.

Construction

- 304 AISI stainless steel top with rounded edges.
- Unit mounted on four wheels, 150 mm in height (two with brakes), but can be mounted on 150 mm high feet (as special).

Optional Accessories

- Kit of plinth for wheels, for 2 GN container capacity units PNC 852003
- OVER STRUCTURE WITH HOT LIGHT 750MM PNC 852026
- ELECTRICAL SOCKET FOR 2 PLUGS PNC 852031
- OVER HEAD POWER SUPPLY PNC 852032
- OVER HEAD POWER SUPPLY W/ ADJ. STAND PIPE PNC 852034
- TRAY SLIDE GABLE 1060X200 PNC 852042
- WATER FILLING AND OVERFLOW PNC 852053
- S/S COVER PLATE GN1/1 FOR BAINMARIE PNC 852054
- BREAD-BASKET OVER SHEL LED LIGHT 750MM PNC 852056
- DIVIDER FRAME KIT GN1/1 PNC 852061
- DIVIDER BAR GN1/2 PNC 852062
- ELEVATION GRILL 300X480X120MM PNC 852063
- ADJUSTABLE LEG, MARINE PNC 852064
- S/S TRAY SLIDER 750MM-WIDTH 200-270MM PNC 852068
- S/S TRAY SLIDER 750MM-WIDTH 280-300MM PNC 852074
- REMOVABLE OVERSHELF S/S 750MM PNC 852113

APPROVAL: _____



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- OTHER LAMINATE COLOURS FOR UNITS PNC 852133 750MM

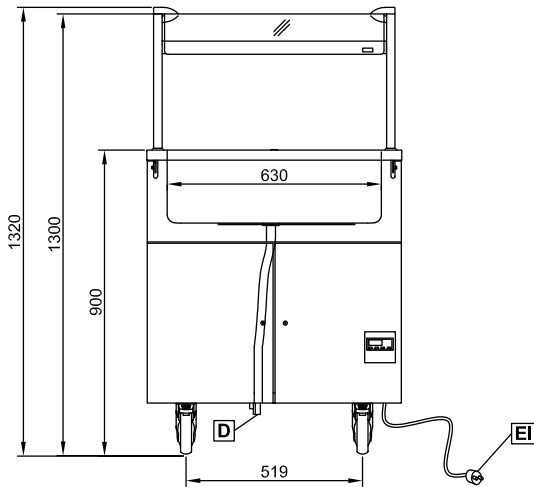


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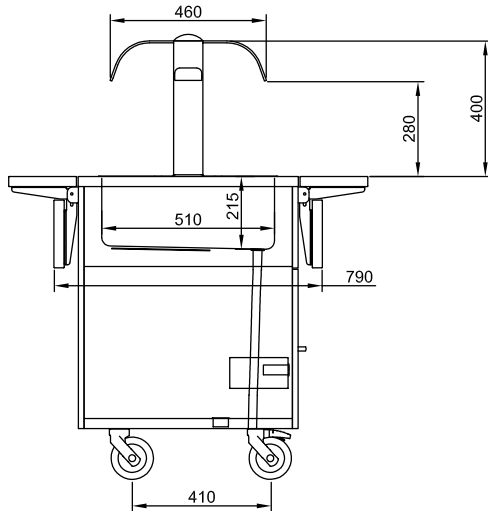
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2024.04.23

Front

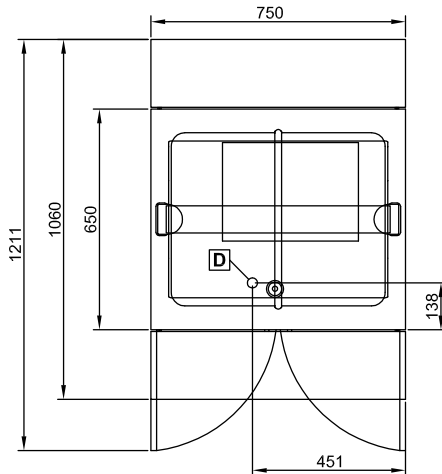


Side



D = Drain
EI = Electrical inlet (power)

Top



Electric

Supply voltage:
321009 (FSL07C2) 230 V/1 ph/50/60 Hz
Electrical power max.: 1 kW

Key Information:

External dimensions, Width: 750 mm
External dimensions, Depth: 1060 mm
External dimensions, Height: 1300 mm
Net weight: 60 kg
Well width: 630 mm
Well depth: 510 mm
Well height: 210 mm
Well/top temperature: 60°/90° C