

Flexi System Bain Maire Unit 1500 mm - 4 GN (beechwood finish)

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



321011 (FSL15C4)

Bain-marie unit with beech wood finish (4 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 accomodate 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

- 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).
- Electronic overheating protection.
- 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 4 GN container capacity units 	PNC 852007	
• OVER STRUCTURE WITH HOT LIGHT 1500MM	PNC 852028	
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 1500MM	PNC 852058	
 DIVIDER FRAME KIT GN1/1 	PNC 852061	
DIVIDER BAR GN1/2	PNC 852062	
• ELEVATION GRILL 300X480X120MM	PNC 852063	
 ADJSTABLE LEG, MARINE 	PNC 852064	
• S/S TRAY SLIDER 1500MM-WIDTH 200-270MM	PNC 852071	
• S/S TRAY SLIDER 1500MM-WIDTH 280-300MM	PNC 852077	

APPROVAL:



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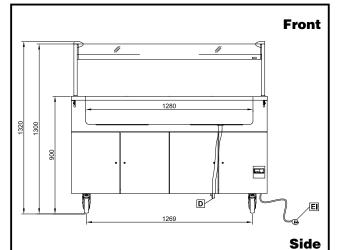
REMOVABLE OVERSHELF S/S 1500MM PNC 852118
 OTHER LAMINATE COLOURS FOR UNITS PNC 852136

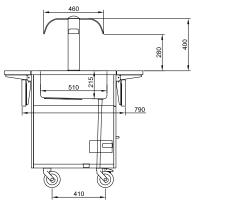
1500MM



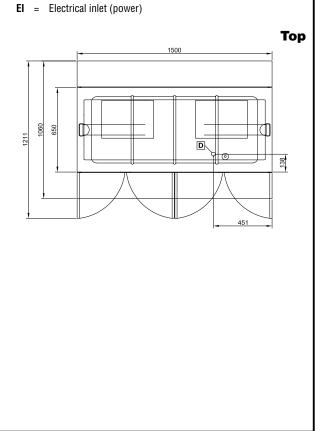


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D = Drain



Electric

Supply voltage:

321011 (FSL15C4) 230 V/1 ph/50/60 Hz

Electrical power max.: 2 kW

Key Information:

External dimensions, Width: 1500 mm **External dimensions, Depth:** 1060 mm **External dimensions, Height:** 1300 mm Net weight: 100 kg Well width: 1280 mm Well depth: 510 mm Well height: 210 mm Well/top temperature: 60°/90° C

