Flexy Compact

Bain-marie air ventilated, one well (2GN) with wheels H=900mm, overshelf with hot lights

322024 (F03H2AW04S)

Bain-marie on cupboard, air ventilated, one well (2 GN container capacity) with wheels, overshelf predisposed for hot lamps and two stainless steel tray sliders, H=900mm (Nordic)

Main Features

- Electronic overheating protection.
- Suitable for GN 1/1 containers with a maximum height of 150 mm.
- Perfect compact design makes it ideal for space saving environments.
- CB and CE certifed by a third party notified body.
- Soft closing doors on operator side.
- Underneath ambient cupboard with doors ideal for extra storage.
- Available options with online configurator: colors, tray sliders, overshelves, feet/wheels with desired diameter, height 750mm for kids.
- Optional plinth can be installed to cover the feet or the wheels.
- AISI 304 Tray slider in flush mounted stainless steel is installed on long sides and they can also be folded down to facilitate passage of the units through doorways.
- Ideal for servery lines without an operator.
- Unit mounted on 125 mm wheels 2 swivel and 2 with brakes.
- Stylish A type overshelf designed for extra increased visibility on the surface for charming food display.
- Curved glass.
- Designed to serve the food in gastronorm containers.
- 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.
- It is possible to transform one of the GNs to soup dispenser with the available accessory.
- Available drop-in dimensions: 1, 2, 3, 4, 5, 6 GN.
- A constant flow of hot air circulating through the containers guarantees the correct food temperatures. Temperature uniformity and fast warm up time are guaranteed thanks to heavy duty armored heating elements and powerful radial booster fans. Cylindrical stainless steel air diffusors provides a constant air circulation.
- Since the water is not needed to heat the well, the system guarantees easy of use and maintenance: there is no calcification of the resistances.
- No need extra connections for water, less work during installation/maintenance.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Available dimensions: 2, 3, 4 GN.
- Thanks to the sleek, minimalist glass structure, food and dust does not get trapped and the cleaning is made easier.

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Construction

- Heating elements connected to the well bottom include safety thermostat.
- IPx4 water protection.
- Overshelf in complete AISI 304.
- Top in AISI 304.
- Sturdy construction with laminated panelings on 4 sides.
- 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.

Sustainability

- 19mm thick rock wool isolated with galvanize sheet guarantees excellent well insulation to reduce energy dispersion.
- 90% fast preheating phase and no need for water (as traditional bain marie), reduces energy and no water consumption.
- The system operates without water and ensures energy efficiency when compared to standard bain-marie heating.
- No water consumption means less operating costs.

Optional Accessories

PNC Code	Description
Feet, wheels and ramps	
800002	Kit 4 height adjustable flanged feet, Marine
Kicking strips	
800004	Kicking strip for 2 GN units (not for Bain-Marie with separated wells)
Lights and lamps	
922454	Food warming lamp for overshelves - 4pcs
Other accessories	
800000	Drop-in Bain-Marie soup dispenser accessory

Recommended Detergents

PNC Code	Description
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

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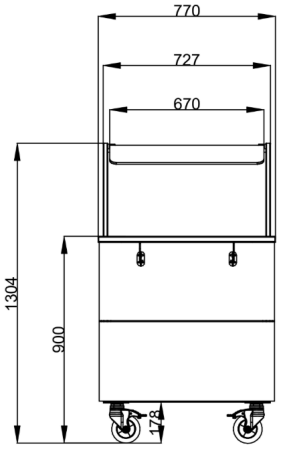
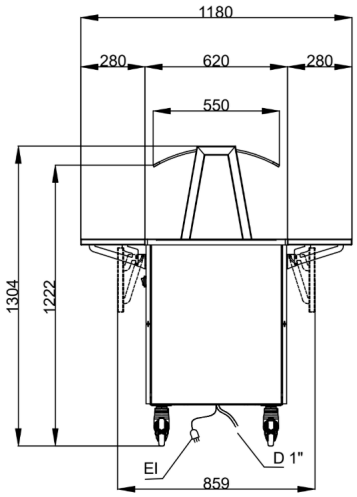
Technical specifications

Electric	
Supply voltage:	220-240 V/1N ph/50/60 Hz
Key Information:	
N° of doors:	1
External dimensions, Width:	800 mm
External dimensions, Depth:	1180 mm
External dimensions, Height:	1304 mm
Net weight:	97.5 kg
Shipping height:	1364 mm
Shipping width:	810 mm
Shipping depth:	899 mm
Shipping volume:	0.99 m³
Set temperature:	+75 / +85 °C
Sustainability	
Noise level:	45 dBA

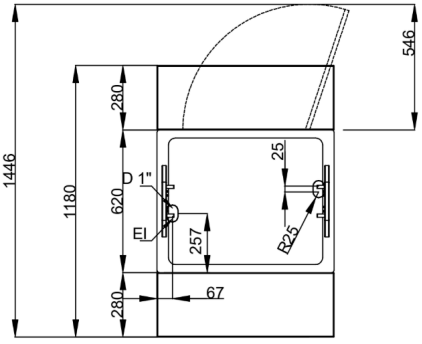
Front



Side



Top



D = Drain

EI = Electrical inlet (power)

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