Bain-marie, one well (2GN) H=900mm, overshelf with LED lights

322075 (F01H2AF01W)

Bain-marie on cupboard, one well (2 GN container capacity) with overshelf with LED lights and one stainless steel tubolar tray slider on customer side, H=900mm

Main Features

- Electronic overheating protection.
- Perfect compact design makes it ideal for space saving environments.
- CB and CE certifed by a third party notifed body.
- Tray slider in tubular stainless steel is installed on the customer side and it can also be folded down to facilitate passage of the units through doorways.
- Ideal for servery lines with an operator.
- Unit mounted on 150 mm high feet.
- 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.
- Stylish L type overshelf designed for extra increased visibility on the surface for charming food display.
- Overshelf equipped with LED lights.
- Optional plinth can be installed to cover the feet or the wheels.
- Designed to serve the food in gastronorm containers.
- Suitable for GN 1/1 containers with a maximum height of 200 mm.
- 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.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.
- Available dimensions: 2, 3, 4 GN.
- Automatic refill is available as an option.
- 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.
- Well bottom is inclined to facilitate water drainage.
- 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

- 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.

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)
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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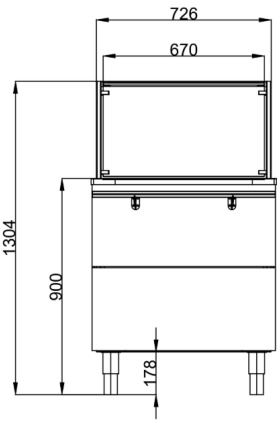
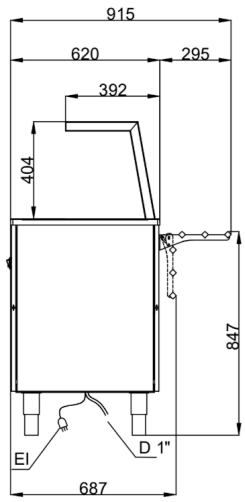
Technical specifications

Electric	
Supply voltage:	220-240 V/1N ph/50/60 Hz
Water:	
Drain line size:	3/4"
Key Information:	
N° of doors:	1
External dimensions, Width:	770 mm
External dimensions, Depth:	915 mm
External dimensions, Height:	1304 mm
Net weight:	86.5 kg
Shipping height:	1330 mm
Shipping width:	730 mm
Shipping depth:	810 mm
Shipping volume:	0.79 m³
Set temperature:	+85 / +95 °C
Height adjustment:	5/60 mm
Sustainability	
Noise level:	45 dBA

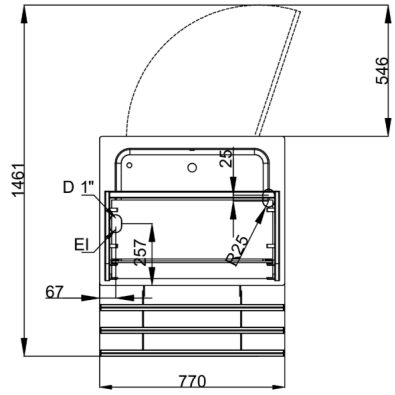
Front



Side



Top



D = Drain

EI = Electrical inlet (power)

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