

## HEAVY DUTY BAIN MARIE | DOUBLE | GAS



<b>Power</b>	4.0 kW
<b>Connection</b>	1/2" G25 Natural Gas / G30 LPG
<b>Net Weight</b>	40 kg
<b>Machine Dimensions</b>	W800 x D700 x H280 mm
<b>HS Customs Code</b>	8419818090
<b>EAN Code</b>	8719632123859
<b>Article Number</b>	09395006



### GENERAL SPECIFICATIONS

- 1.5 mm thick AISI 304 stainless steel top
- Flush top setting with secure fixing screws
- Installation gap behind the equipment
- Easy access from front panel to all major components
- Stainless steel with satin Scotch-Brite finish
- Adjustable feet

### INSTALLATION OPTIONS

- standalone (fixed on a base w/ or w/o door)
- cantilever
- on concrete plinth

### GAS FLOW RATE

<b>13648 Btu/hr</b>	<b>3440 kcal</b>	
G20 Natural gas	20mbar	0.42 m <sup>3</sup> /h
G30/G31 LPG	28-30/37 mbar	0.31 kg/h
G30 LPG	50 mbar	0.31 kg/h

### GAS BAIN MARIE

- Bain Marie is used for keeping food at serving temperature by using hot water
- Manual water refilling
- Front mounted robust tap for easy drainage
- Thermostatic regulation of water up to maximum of 90°C
- Micro perforated Stainless steel burner located under the water basin for efficient and rapid heating on gas models
- Seamless welded stainless steel well capacity of 3 GN1/3 containers 150 mm deep.
- The well can accepted GN1/1 ,GN1/2, GN1/3 without adaptor bars.
- Piezo ignition as standard on all gas models
- Number of GN1/1 recipients – 2 Pcs

### OPTIONS

- GN containers

### ACCESSORIES

- GN adaptor bar – 1 Pcs

