

**322019 (F01H3AW04S)**

Bain-marie on cupboard, one well (3 GN container capacity) with wheels, overshelf predisposed for hot lamps and two stainless steel tray sliders, H=900mm (Nordic)

Main Features

- Electronic overheating protection.
- Perfect compact design makes it ideal for space saving environments.
- CB and CE certified 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 serving 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.
- 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.

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	
800006	Kicking strip for 3 GN units (not for Bain-Marie with separated wells)
Lights and lamps	
922454	Food warming lamp for overshelves - 4pcs

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 CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

Electric

Supply voltage: 220-240 V/1N ph/50/60 Hz

Water:

Drain line size: 3/4"

Key Information:

External dimensions, Width: 1100 mm

External dimensions, Depth: 1180 mm

External dimensions, Height: 1304 mm

Net weight: 120.5 kg

Shipping height: 1334 mm

Shipping width: 899 mm

Shipping depth: 1140 mm

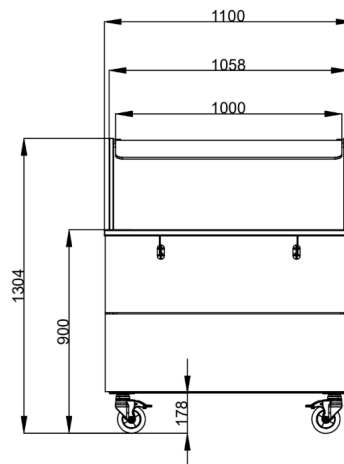
Shipping volume: 1.37 m³

Set temperature: +85 / +95 °C

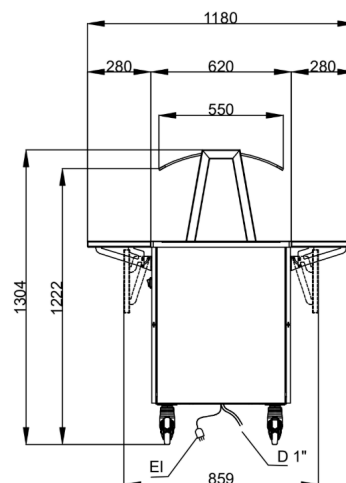
Sustainability

Noise level: 45 dBA

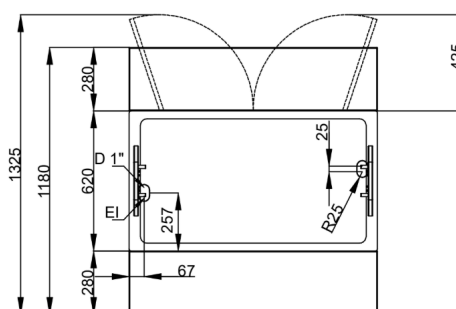
Front



Side



Top



D = Drain

EI = Electrical inlet (power)