

**322020 (F01H4AW04S)**

Bain-marie on cupboard, one well (4 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 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.
- 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                                                            |
|-------------------------------|------------------------------------------------------------------------|
| <b>Feet, wheels and ramps</b> |                                                                        |
| 800002                        | Kit 4 height adjustable flanged feet, Marine                           |
| <b>Kicking strips</b>         |                                                                        |
| 800008                        | Kicking strip for 4 GN units (not for Bain-Marie with separated wells) |
| <b>Lights and lamps</b>       |                                                                        |
| 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:** 1420 mm

**External dimensions, Depth:** 1180 mm

**External dimensions, Height:** 1304 mm

**Net weight:** 145.5 kg

**Shipping height:** 1490 mm

**Shipping width:** 740 mm

**Shipping depth:** 1460 mm

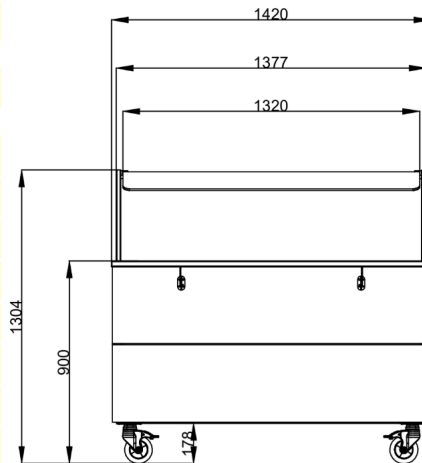
**Shipping volume:** 1.61 m³

**Set temperature:** +85 / +95 °C

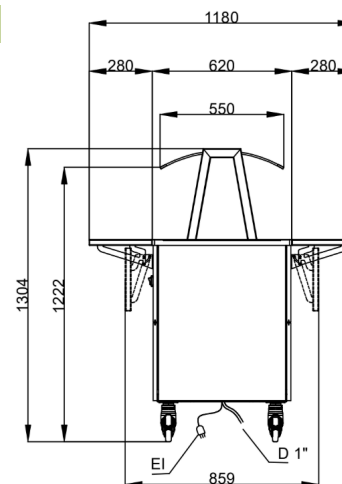
## Sustainability

**Noise level:** 45 dBA

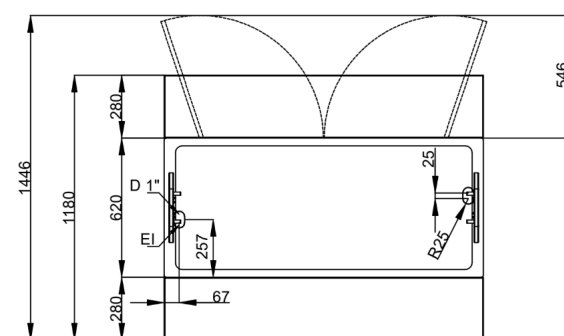
Front



Side



Top



D = Drain

EI = Electrical inlet (power)