



341160 (D03C2)

Drop-in Bain-marie, air ventilated, with one well (3 GN container capacity) with one A type overshelf predisposed for hot lamps

Main Features

- Electronic overheating protection.
- Suitable for GN 1/1 containers with a maximum height of 150 mm.
- Wells in 304 AISI stainless steel with drain holes and pipes and with rounded corners to facilitate cleaning operations.
- CB and CE certified by a third party notified body.
- Stylish A type overshelf designed for extra increased visibility on the surface for charming food display.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.
- 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.
- 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.

Construction

- IPx4 water protection.
- Overshelf in complete AISI 304.
- 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
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

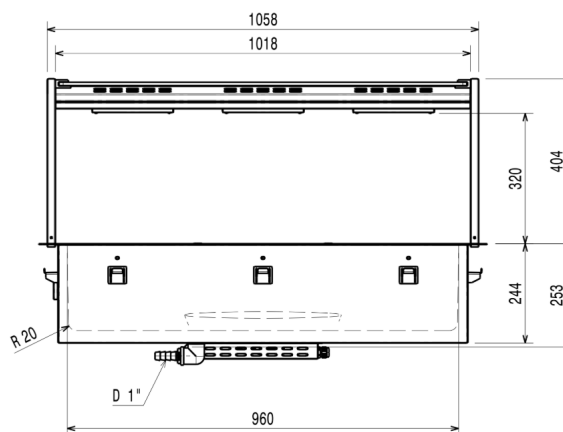
Electric

Supply voltage:	220-240 V/1N ph/50/60 Hz
Key Information:	
External dimensions, Width:	1100 mm
External dimensions, Depth:	620 mm
External dimensions, Height:	680 mm
Net weight:	46.8 kg
Shipping weight (gross):	74 kg
Shipping height:	1020 mm
Shipping width:	660 mm
Shipping depth:	1140 mm
Shipping volume:	0.77 m ³
Set temperature:	+75 / +85 °C

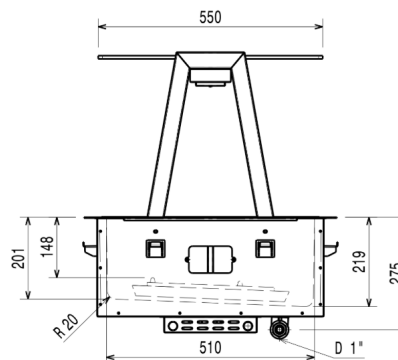
Sustainability

Noise level:	58,6 dBA
ISO Certificates	
Type reference/certification group:	1022103000 0130

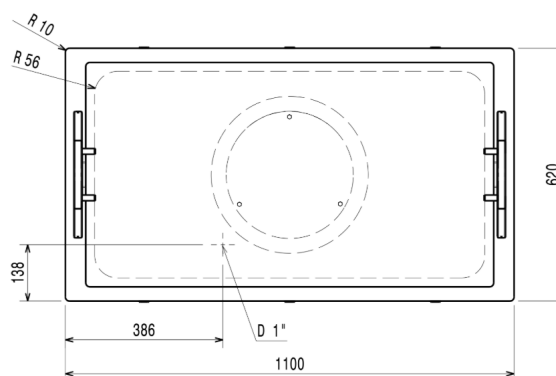
Front



Side



Top



D = Drain

EI = Electrical inlet (power)

ED = Remote electrical connection

RI = Refrigerant Inlet

