

# Technical data sheet

## Product features



### Bain marie electric GN 1/1 - 200 without cabinet

|              |                                  |                               |
|--------------|----------------------------------|-------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00018585                      |
| BM 70/04 E   | <b>A group of articles - web</b> | Pasta cookers and Bain Marine |



- Water inlet: automatic valve operated by button
- Drain type: On the front panel
- Drain: Yes
- Safety drain: Yes
- Material: AISI 304 top plate, AISI 430 cladding
- Protection of controls: IPX4
- Maximum device temperature [°C]: 90

|                        |          |                               |                    |
|------------------------|----------|-------------------------------|--------------------|
| <b>SAP Code</b>        | 00018585 | <b>Power electric [kW]</b>    | 1.600              |
| <b>Net Width [mm]</b>  | 400      | <b>Loading</b>                | 230 V / 1N - 50 Hz |
| <b>Net Depth [mm]</b>  | 700      | <b>Number of GN / EN</b>      | 1                  |
| <b>Net Height [mm]</b> | 330      | <b>GN / EN size in device</b> | GN 1/1             |
| <b>Net Weight [kg]</b> | 15.00    | <b>GN device depth</b>        | 200                |

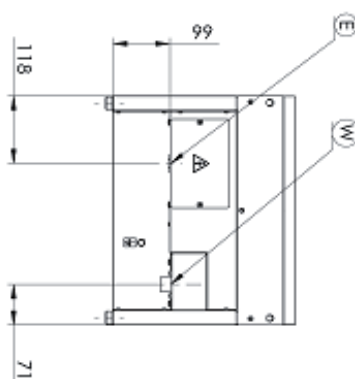
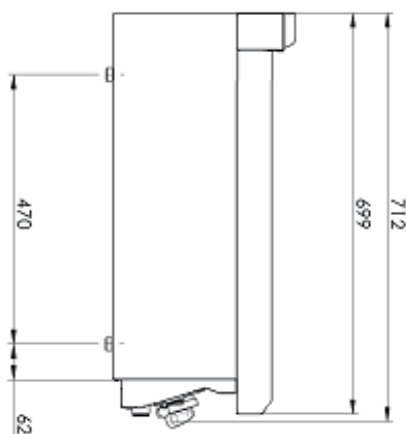
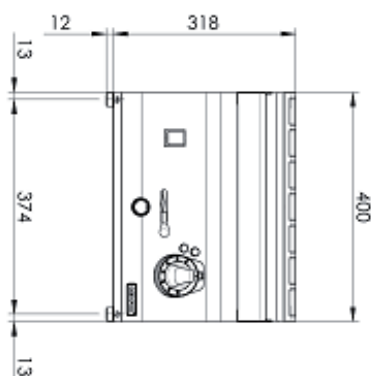
# Technical data sheet

Technical drawing



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## Technical parameters

### Bain marie electric GN 1/1 - 200 without cabinet

|              |                                  |                               |
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| <b>Model</b> | <b>SAP Code</b>                  | 00018585                      |
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**1. SAP Code:**

00018585

**2. Net Width [mm]:**

400

**3. Net Depth [mm]:**

700

**4. Net Height [mm]:**

330

**5. Net Weight [kg]:**

15.00

**6. Gross Width [mm]:**

460

**7. Gross depth [mm]:**

820

**8. Gross Height [mm]:**

494

**9. Gross Weight [kg]:**

20.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

**12. Power electric [kW]:**

1.600

**13. Loading:**

230 V / 1N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 304 top plate, AISI 430 cladding

**16. Indicators:**

operation and warm-up

**17. Worktop material:**

AISI 304

**18. Worktop Thickness [mm]:**

1.20

**19. Maximum device temperature [°C]:**

90

**20. Minimum device temperature [°C]:**

30

**21. Safety element:**

safety valve against accidental release

**22. Adjustable feet:**

Yes

**23. Number of basins:**

1

**24. Basin material:**

AISI 304 - High quality stainless steel

**25. Heating element construction:**

Heating element under the bottom of the tub

**26. Water inlet:**

automatic valve operated by button

**27. Drain type:**

On the front panel

**28. Drain:**

Yes

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Technical parameters



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### 29. Safety drain:

Yes

### 32. GN device depth:

200

### 30. Number of GN / EN:

1

### 33. Cross-section of conductors CU [mm<sup>2</sup>]:

0,5

### 31. GN / EN size in device:

GN 1/1