616041 BM70E7 GN2/1 ELECTRIC BAINMARIE (TOP VERSION)

- Electric bain-marie GN2/1, (70 cm top version).
- Stainless steel control panel, side and back panels.
- Module coupling system with external side joints.
- Bain-marie maintains food temperature and melts delicate solid food, such as chocolate, butter, and lard.
- AISI 304 stainless steel deep drawn tank with rounded corners sealed to the AISI 304 stainless steel top with Scotch Brite finish.
- Heating through Incoloy armoured heating elements outside the tank.
- Thermostatic control 0-30-60-90°C.
- Safety thermostat to protect the tank against ignition without water or excessive evaporation.
- Manual water filling.
- Front drain with elbow extension included.
- Technical compartment for easy connection to the electrical network.
- Height-adjustable rubberised plastic feet (15-25 mm).

TECNOINOX Srl reserves the right to make changes at any time, even without notice.

TECHNICAL DATA

TOTAL POWER	2,6 kW	ELECTRIC POWER	2,6 kW
FREQUENCY	50/60 Hz	VOLTAGE	220-240 ~ V
TEMPERATURE RANGE	0÷90 °C	TANK CAPACITY	GN2/1
TANK DIMENSIONS	63x51x16,5 cm	MINIMUM POWER CABLE CROSS-SECTION	3 x 1,5 n° - mm²
ELECTRIC CABLE TYPE	H07 RN-F	TANK TYPE	AISI 304
ELECTRICAL CONNECTION HEIGHT (H)	25 mm	ELECTRICAL CONNECTION HEIGHT (X)	651 mm
ELECTRICAL CONNECTION HEIGHT (Y)	-78 mm	FOOT HEIGHT	15 mm
FOOT ADJUSTMENT	15/25 mm	IPX RATING	3
WIDTH	70 cm	DEPTH	70 cm
HEIGHT	28 cm	PACKAGE WIDTH	76 cm
PACKAGE DEPTH	80 cm	PACKAGE HEIGHT	53 cm
NET WEIGHT	22,6 kg	GROSS WEIGHT	29 kg
VOLUME	0,33 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	520.0 W	SENSIBLE HEAT RELEASE	325.0 W
STEAM RELEASE	764.4 g/h		

ACCESSORIES

120580 BAIN-MARIE FALSE BOTTOM (GN1/1)
120650 LID (GN1/1)
220585 JOINT

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INSTALLATION SCHEMES

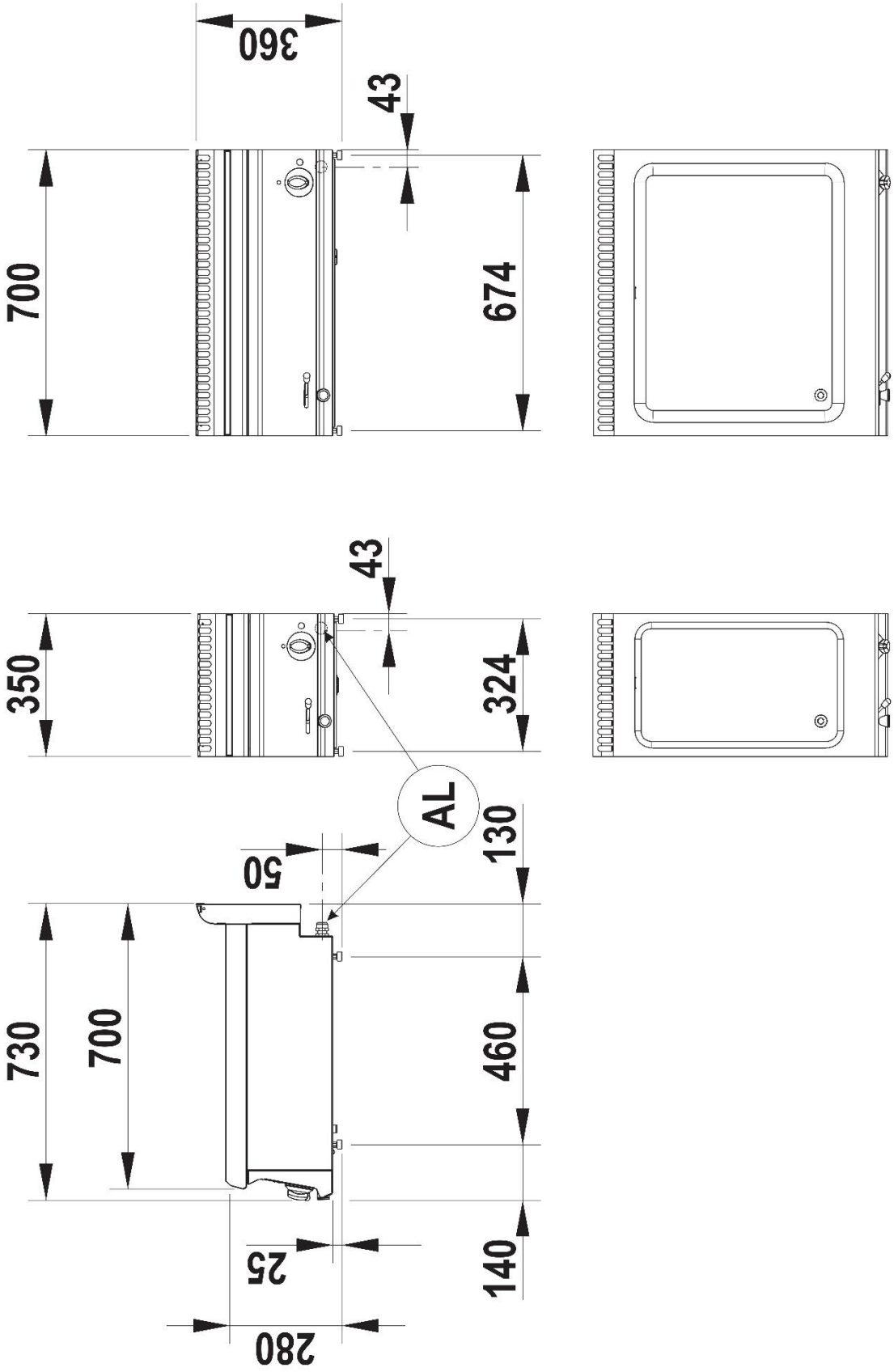

Fig.1 | Abb.1 | рис.1 - 5415.655.00