

713031

BM4G7

GN1/1 GAS BAIN-MARIE (TOP VERSION)



- 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 seamlessly welded to the AISI 304 stainless steel top with Scotch Brite finish.
- Heating through a tubular burner.
- Piezoelectric ignition.
- Pilot burner and safety thermocouple.
- Equipped with valved gas cock.
- Safety thermostat to protect the tank against ignition without water or excessive evaporation.
- Manual water filling.
- Drain lever and drain on the front panel.
- Technical compartment for easy connection to the gas network.
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.
- AISI 304 stainless steel worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
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TECHNICAL DATA

TOTAL POWER	2 kW	GAS POWER	2 kW
TANK CAPACITY	GN1/1	NATURAL GAS CONSUMPTION	0,21 m³/h
LPG CONSUMPTION	0.16 m³/h	TANK DIMENSIONS	30,6x50,8x16,5 cm
TANK TYPE	AISI 304	CE GAS CERTIFICATE NUMBER	CE-0085BO0096
GAS CONNECTION DIAMETER	1/2"G EN10226-1	IPX RATING	4
WIDTH	40 cm	DEPTH	70 cm
HEIGHT	28 cm	PACKAGE WIDTH	81 cm
PACKAGE DEPTH	48 cm	PACKAGE HEIGHT	56 cm
NET WEIGHT	18,1 kg	GROSS WEIGHT	23,5 kg
VOLUME	0,22 m³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	440.0 W	SENSIBLE HEAT RELEASE	390.0 W
STEAM RELEASE	646.0 g/h		

ACCESSORIES

- 120580 BAIN-MARIE FALSE BOTTOM (GN1/1)
- 120650 LID (GN1/1)
- 799506 PAIR OF CLOSING ELEMENTS (L=70CM)

INSTALLATION SCHEMES

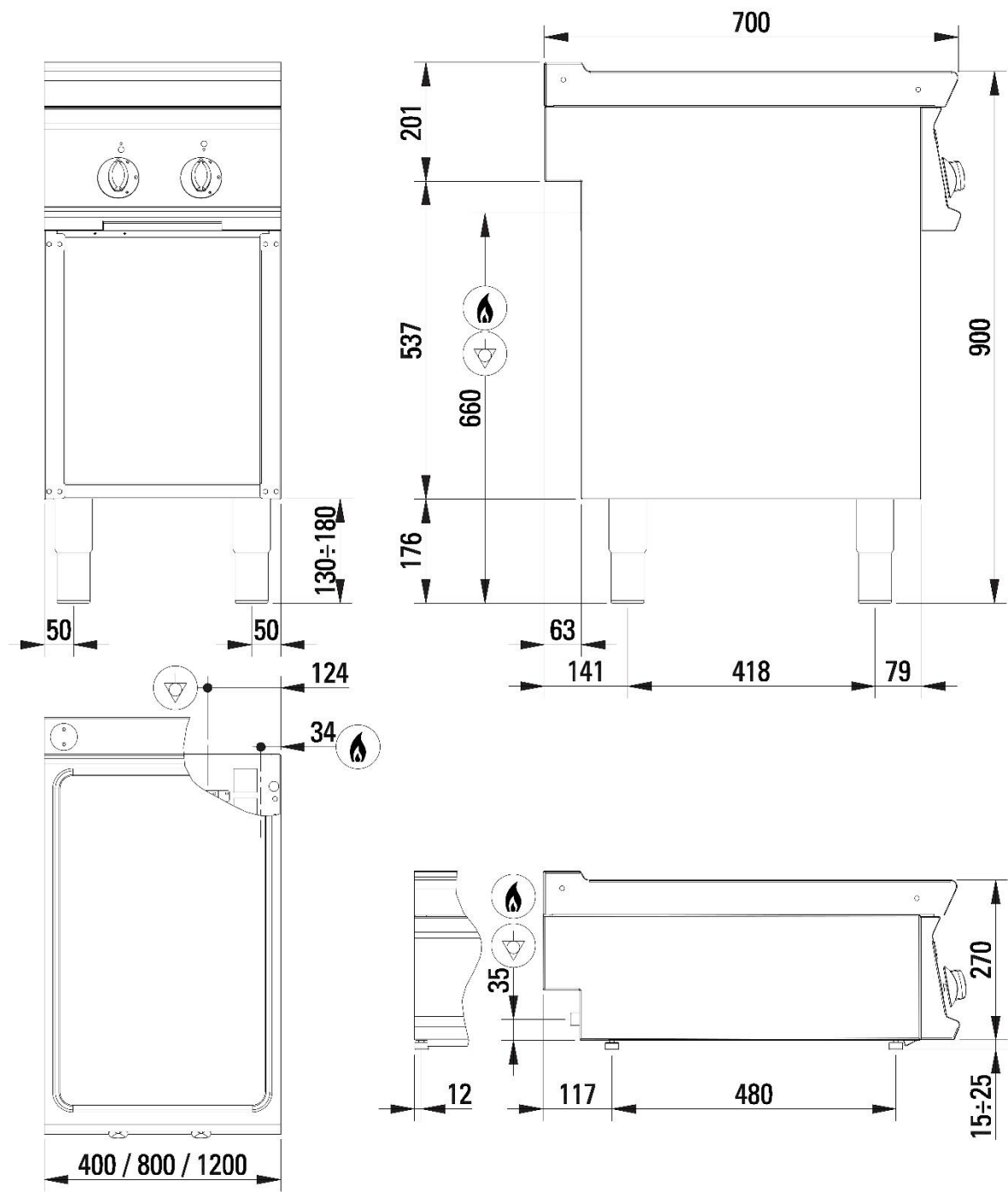


Fig.1 | Abb.1 | рис.1 - 5415.649.00