

RANGE	CODE	MODEL	FUNCTION
MI - IIO	CRI3O588O	NBIO4E	Bain-Marie

ITEM

Pass through electric bain maire top

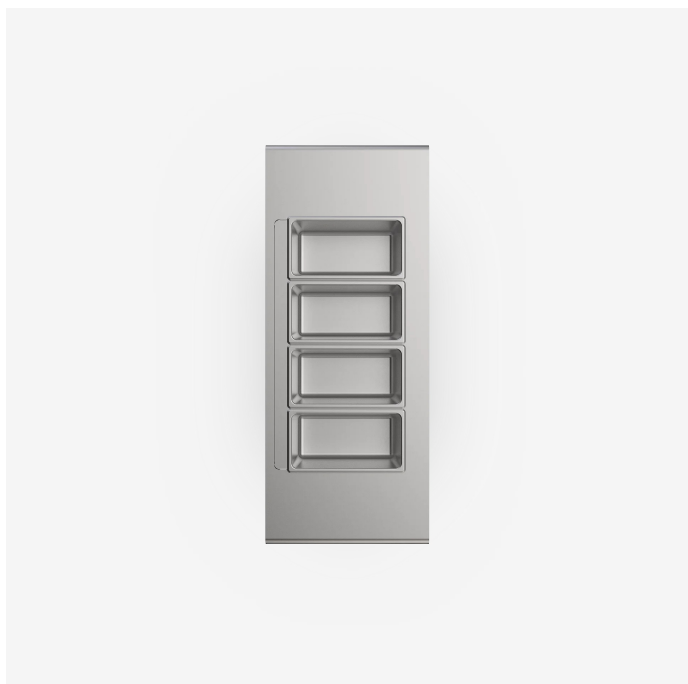


RANGE	CODE	MODEL	FUNCTION
MI - IIO	CRI3O588O	NBIO4E	Bain-Marie

ITEM

Pass through electric bain maire top

## DETAILS



RANGE	CODE	MODEL	FUNCTION
MI - I10	CRI305880	NBIO4E	Bain-Marie

ITEM

Pass through electric bain maire top



**TECHNICAL SPECIFICATIONS**

WIDTH (mm):	<b>450</b>		
DEPTH (mm):	<b>1100</b>		
HEIGHT (mm):	<b>250</b>		
WEIGHT (Kg):	<b>38</b>		
VOLUME (m <sup>3</sup> ):	<b>0.19</b>		
EL. POWER (kW):	<b>1.8</b>		
VOLTAGE:	<b>VAC230</b>		
COOKING ZONES N°:	<b>1</b>		
COOKING ZONE DETAILS:	<b>1 x 2,2 kW</b>		
TANK DIM. (mm):	<b>1 x GNI/1 + 1/3 h150</b>		
TANK N°:	<b>1</b>	CAPACITY (L):	<b>9,5</b>
CONTAINERS MAX N°:	<b>4x GNI/3</b>	CONTAINERS MAX H:	<b>max h150</b>
IP GRADE:	<b>IPX5</b>		
TEMP. RANGE (°C):	<b>30-90</b>		

**DESCRIPTION**

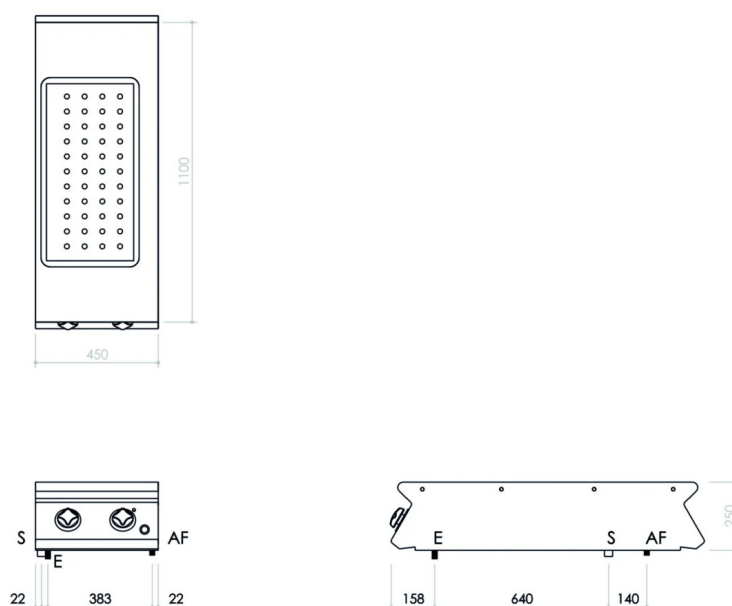
Pass-through electric bain maire top made of AISI 304 stainless steel with a Scotch Brite finish. Heating occurs by means of armoured heating elements located under the tank. A thermostat is used to adjust the temperature with a setting that ranges from 30°C to 90°C. Automatic water loading system by a solenoid valve controlled by a button on the front control panel. The appliance has a perforated false bottom and a water drain by an overflow system (taps are no longer needed on the front part of the tank). The tank is suitable for 1 x GN I/1+1/3 trays with a maximum height of 150 mm. Worktop with a continuous section, which can be assembled in accordance with your needs with head-to-head joints so as to guarantee hygiene and easy cleaning.



RANGE	CODE	MODEL	FUNCTION
MI - 110	CR1305880	NB104E	Bain-Marie

ITEM

Pass through electric bain maire top



## INSTALLATION SPECIFICATIONS

(E) Electrical Connection:	VAC230 50/60Hz
(AF) Cold Water Inlet:	Ø1/2-H=670mm
(S) Output Drain:	Ø3/4"

