



HALF MODULE UNIT - MULTI-FUNCTIONS BAIN-MARIE

OPEN BASE

Pro 900

Summary

Energy :
ELEC

Code :
V03332

Designation :
B-E1-BM-1/1-MULTI

Dimensions (W x D x H) :
425 x 900 x 900 mm
Power : **4 kW (elec)**
Voltage/Electric p. : **1~200V+E / 4**
Weight :

DEVICE DESCRIPTION

General description

Chassis :

One-piece seam welded 18-10 stainless steel chassis, 1,5 to 3 mm thick, assembled by high intensity electrical welds and lower rear step for passage of cables and supply tubes.

Top :

Top (frame) in 18-10 stainless steel, 30/10 thickness, with 55 mm front flanged edge and plywood.

Base :

Feet, height 200 mm, in 18-10 stainless steel tube, diameter 60 mm with adjustable bases (0 / + 30).

Natural gas flow G20/20 :

Propane gas flow G31/37 :

MULTI-FUNCTIONAL BAIN-MARIE

Above :

* GN1 / 1 water bain-marie:

- . GN1 / 1 tank in 18 - 10 stainless steel with plume
- . dimensions: W: 325 x D: 530 x H: 170 mm
- . front plug drain valve
- . perforated double bottom in 18-10 stainless steel
- . heating by 1 ~ 230V + T 1 kW resistors placed under the tank in the box waterproof. control and regulation by thermostat 30 - 110 ° C with stop position - indicator light. removable cover in 18-10 stainless steel with handle

Chassis (only if several stoves):

- . assembly frame in 18 - 10 stainless steel tube 30 x 60 x 1mm and profiles in 18 - 10 stainless steel sheet

30/10 thick, with stove fixing plates

* Device for low-temperature cooking:

- . Resistor with a power of 3 kW supplied with 230 V.
- . Temperature from 30 ° C to 110 ° C.
- . Electronic regulation precise to the nearest degree.
- . Digital display to view the setpoint and temperature.
- . Stirrer allowing a homogeneity of the temperature of the bath.
- . Automatic water leveling with incorporated level probe.
- . Removable kit for easy cleaning.

Basement:

- . Free bay with removable floor AISI304.



OPTIONS

CODE








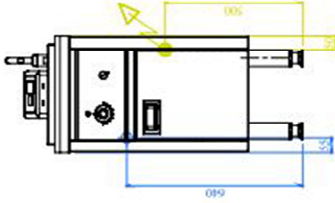
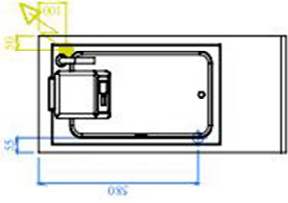
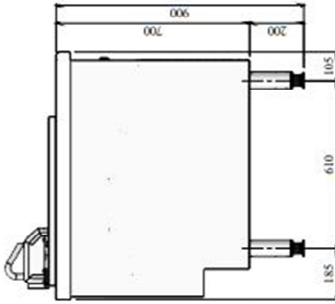





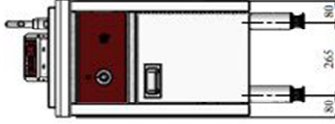
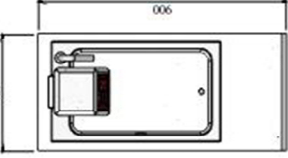
Hinged doors for open base	V01980
Drain tap to front 1 tank included in bridge unit/compulsory if hot	V01818
S/S rear panel fitted in factory W : 415 x H : 645 mm	V01181

ACCESSORIES

CODE

S/S clip on plinth panels H : 170 mm for standard legs	V01186



 <p>Conexión gas Gasanschluss Conexión gas</p>	 <p>Conexión eléctrica Electric connection Elektrische Verbindung Conexión eléctrica</p>	 <p>Options Options Aufträge Opciones</p>	 <p>Conexión eau froide Cold water connection Kaltwasseranschluss Conexión agua fría</p>	 <p>Conexión eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente</p>	 <p>Conexión eau adoucie Softened water connection Wasserlauf (gefiltriertes wasser \leq 3bars-7°F) Conexión agua filtrada \leq 3 bars-141.7°F</p>	 <p>Ecoulement eaux usées sewage outflow wasserlauf desagüe</p>
						     <p>1 ~ 230V + N + PE Ø2.5mm² 15X21 (1/2')</p>
				<p>V03332 PRO900-1/2B-EI-BM-1/1-MULTI</p>		



LES AUTHENTIQUES DE LA CUISSON

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