



HALF MODULE UNIT - MULTI-FUNCTIONS BAIN-MARIE

BRIDGE UNIT

Pro 900

Summary

Energy : ELEC	Code : V03375	Designation : R-E1-BM-1/1-MULTI	Dimensions (W x D x H) : 425 x 900 x 320/380 mm Power : 4 kW (elec) Voltage/Electric p. : 1~200V+E / 4 Weight :
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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.

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

MULTI-FUNCTIONAL BAIN-MARIE

Above :

- . GN1 / 1 water bain-marie tank (useful dimension in mm: L 325 x D 530) in AISI 316 stainless steel with plume. Double removable perforated bottom AISI304 stainless steel
- . Front drain valve
- . Heating by resistors placed under the tank in a sealed box "P.: 1kW" control and regulation by thermostat 30-110 ° C with stop position, signaling by indicator light on the front
- . AISI304 stainless steel interlocking removable cover with operating handle
- . ATTENTION no tray or dividing bar provided

Immersion heater :

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

Detachable kit to facilitate cleaning.

* Device for low-temperature cooking:

- . Resistor with a power of 3 kW supplied with 230V.
- . 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 :

- . None -> element to be placed or suspended.
- . Note: For element to be hung from the rear, option to be provided. CONSULT US.










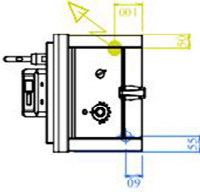
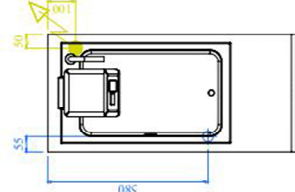
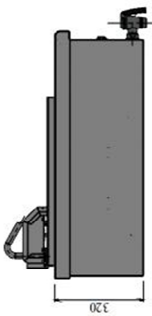
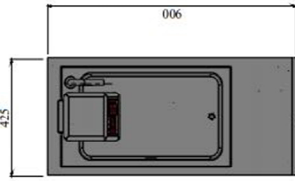





Natural gas flow G20/20 :

Propane gas flow G31/37 :

OPTIONS	CODE
Drain tap to front 1 tank included in bridge unit/compulsory if hot	Included
S/S rear panel fitted in factory W : 425 x H : 265 mm	V01290

ACCESSORIES	CODE



 <p>Connexion gaz Gasanschluss Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische Verbindung Conexión eléctrica</p>	 <p>Options Optionen Aultraage Opciones</p>	 <p>Connexion eau froide Cold water connection Kaltwasseranschluss Conexión agua fría</p>	 <p>Connexion eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente</p>	 <p>Connexion eau adoucie Softened water connection Wasseranschluss Conexión agua blanda</p>	 <p>Ecoulement eaux usées sewage outflow wasserablauf desagüe</p>
						
    		<p>1 ~ 230V + N + PE Ø2.5mm²</p> <p>15X21 (1/2)</p>		<p>V03375 PRO900-1/2R-E1-BM-1/1-MULTI</p>		



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