

Technical data sheet

Product features



Food display island heated, bain marie tub GN 6-1/1 - 200 mm, Inox

Model	SAP Code	00012177
-------	----------	----------



- Buffet type: RED - heated, Bain Marie
- Device properties: Warmed
- Number of GN / EN: 6
- GN / EN size in device: GN 1/1
- GN device depth: 200
- Minimum device temperature [°C]: 60
- Maximum device temperature [°C]: 90

SAP Code	00012177	Loading	230 V / 1N - 50 Hz
Net Width [mm]	2144	Number of GN / EN	6
Net Depth [mm]	650	GN / EN size in device	GN 1/1
Net Height [mm]	1488	GN device depth	200
Net Weight [kg]	144.90	Minimum device temperature [°C]	60
Power electric [kW]	3.000	Maximum device temperature [°C]	90

Technical data sheet

Technical drawing



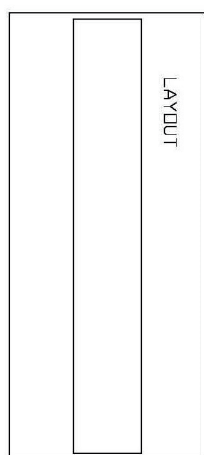
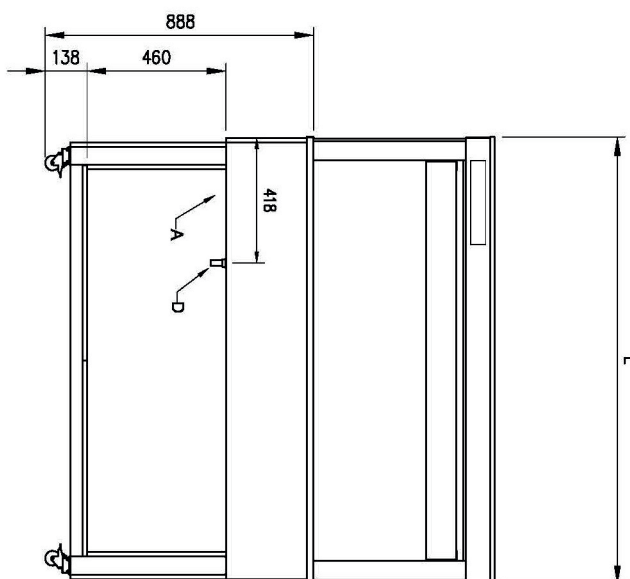
Food display island heated, bain marie tub GN 6-1/1 - 200 mm, Inox

Model

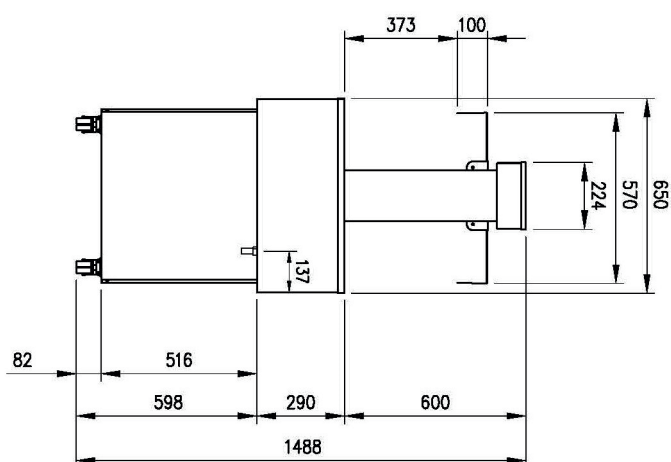
SAP Code

00012177

A= ELECTRICAL CONNECTION
D= WATER DISCHARGE ø14



GN	L
3/1	1169
4/1	1494
6/1	2144



Technical data sheet

Product benefits



Food display island heated, bain marie tub GN 6-1/1 - 200 mm, Inox

Model	SAP Code	00012177
-------	----------	----------

1

One large bathtub

one controller for the whole bain
one controller for the whole bain

- very easy to use
- easy maintenance

2

GN insertion up to 200mm

variability of use

- possibility of heating different types of food and larger volumes
- saving time, space, costs

3

Rounded corners

basins without sharp edges and corners

- higher hygienic safety
- time saving due to easy cleaning

4

All-stainless steel construction

harmless to health for contact with food
robustness

- long service life
- very easy to clean

5

Halogen lighting

heating from above

- more even heating of food
- greater hygienic safety

6

Travel wheels

portable buffet table

- greater flexibility in dispensing
- possibility of use at banquets
- easier and safer handling

7

Breath galley

galerka made of hygienic Plexiglas with motorized displacement

- hygienic food protection
- heating and lighting of food from above

Technical data sheet

Technical parameters



Food display island heated, bain marie tub GN 6-1/1 - 200 mm, Inox

Model

SAP Code

00012177

1. SAP Code:

00012177

2. Net Width [mm]:

2144

3. Net Depth [mm]:

650

4. Net Height [mm]:

1488

5. Net Weight [kg]:

144.90

6. Gross Width [mm]:

2208

7. Gross depth [mm]:

750

8. Gross Height [mm]:

1595

9. Gross Weight [kg]:

162.00

10. Device type:

Electric unit

11. Material:

Stainless steel

12. Buffet type:

RED - heated, Bain Marie

13. Device properties:

Warmed

14. Exterior color of the device:

RAL

15. Power electric [kW]:

3.000

16. Loading:

230 V / 1N - 50 Hz

17. Number of GN / EN:

6

18. GN / EN size in device:

GN 1/1

19. GN device depth:

200

20. Minimum device temperature [°C]:

60

21. Maximum device temperature [°C]:

90

22. Interior lighting:

No

23. Cross-section of conductors CU [mm²]:

0,75

– Výkon (kW): 3,3-3,7 (230 V)