

# Technical data sheet

Product features



## Food display island heated, bain marie tub GN 3-1/1 - 200 mm, Inox

<b>Model</b>	<b>SAP Code</b>	00012175
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- Buffet type: RED - heated, Bain Marie
- Device properties: Warmed
- Number of GN / EN: 3
- GN / EN size in device: GN 1/1
- GN device depth: 200
- Minimum device temperature [°C]: 60
- Maximum device temperature [°C]: 90

<b>SAP Code</b>	00012175	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Width [mm]</b>	1169	<b>Number of GN / EN</b>	3
<b>Net Depth [mm]</b>	650	<b>GN / EN size in device</b>	GN 1/1
<b>Net Height [mm]</b>	1488	<b>GN device depth</b>	200
<b>Net Weight [kg]</b>	102.00	<b>Minimum device temperature [°C]</b>	60
<b>Power electric [kW]</b>	1.500	<b>Maximum device temperature [°C]</b>	90

# Technical data sheet

Technical drawing



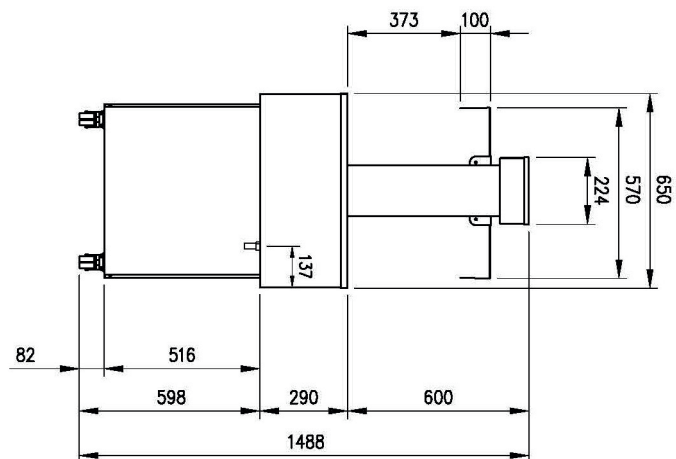
Food display island heated, bain marie tub GN 3-1/1 - 200 mm, Inox

<b>Model</b>	<b>SAP Code</b>	00012175
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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 3-1/1 - 200 mm, Inox

Model

SAP Code

00012175

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 3-1/1 - 200 mm, Inox

Model

SAP Code

00012175

**1. SAP Code:**

00012175

**2. Net Width [mm]:**

1169

**3. Net Depth [mm]:**

650

**4. Net Height [mm]:**

1488

**5. Net Weight [kg]:**

102.00

**6. Gross Width [mm]:**

1233

**7. Gross depth [mm]:**

750

**8. Gross Height [mm]:**

1595

**9. Gross Weight [kg]:**

111.00

**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]:**

1.500

**16. Loading:**

230 V / 1N - 50 Hz

**17. Number of GN / EN:**

3

**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 [mm<sup>2</sup>]:**

0,5

- Výkon (kW): 2,4-3,3 (230 V)