

# Technical data sheet



## Product features

### Food display island heated, dry tub GN 3-1/1 RAL

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012155 |
|--------------|-----------------|----------|



- Buffet type: ORANGE - heated, dry
- Device properties: Warmed
- Number of GN / EN: 3
- GN / EN size in device: GN 3/1
- GN device depth: 200
- Minimum device temperature [°C]: 90
- Maximum device temperature [°C]: 125

|                            |          |  |                    |
|----------------------------|----------|--|--------------------|
| <b>SAP Code</b>            | 00012155 | <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 3/1             |
| <b>Net Height [mm]</b>     | 1288     | <b>GN device depth</b>                 | 200                |
| <b>Net Weight [kg]</b>     | 81.00    | <b>Minimum device temperature [°C]</b> | 90                 |
| <b>Power electric [kW]</b> | 1.500    | <b>Maximum device temperature [°C]</b> | 125                |

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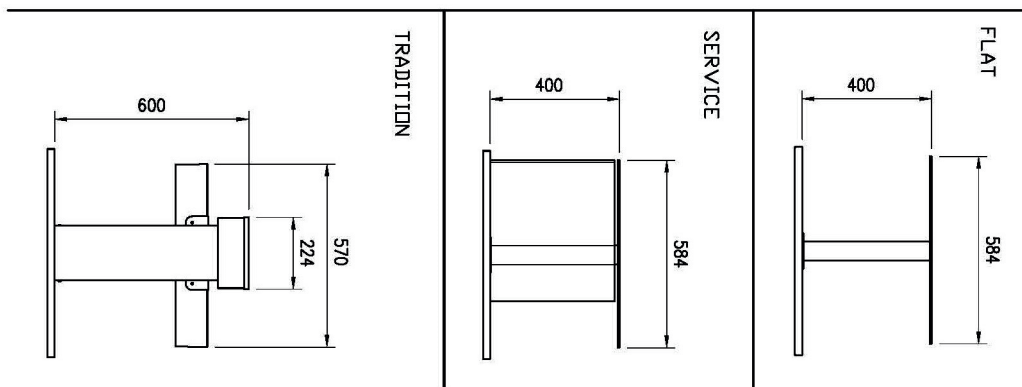
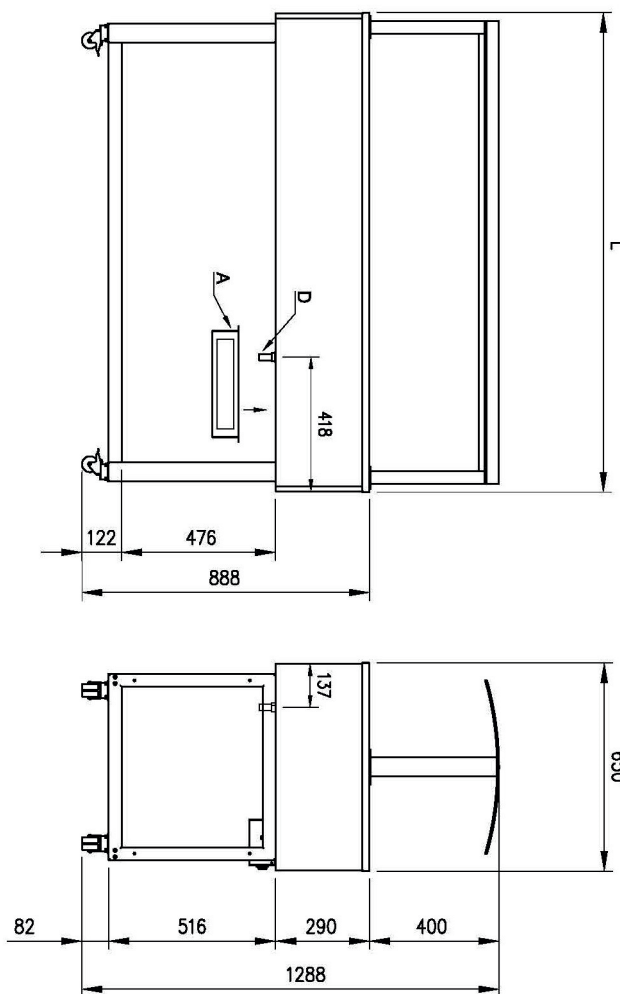
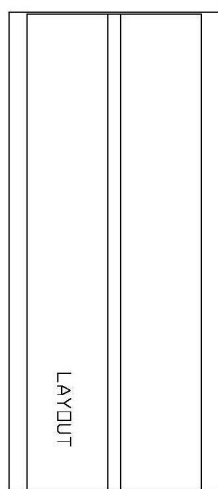
Technical drawing

Food display island heated, dry tub GN 3-1/1 RAL

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012155 |
|--------------|-----------------|----------|

A= ELECTRICAL CONNECTION  
D= WATER DISCHARGE ø14

|     |      |
|-----|------|
| GN  | L    |
| 3/1 | 1159 |
| 4/1 | 1494 |
| 6/1 | 2144 |



# Technical data sheet



## Product benefits

### Food display island heated, dry tub GN 3-1/1 RAL

Model

SAP Code

00012155

1

#### One large bathtub

one controller for the whole tub

- 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, dry tub GN 3-1/1 RAL

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012155 |
|--------------|-----------------|----------|

**1. SAP Code:**

00012155

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

1169

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

650

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

1288

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

81.00

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

1230

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

750

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

1100

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

95.90

**10. Device type:**

Electric unit

**11. Buffet type:**

ORANGE - heated, dry

**12. Device properties:**

Warmed

**13. Exterior color of the device:**

Hemlock

**14. Power electric [kW]:**

1.500

**15. Loading:**

230 V / 1N - 50 Hz

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

3

**17. GN / EN size in device:**

GN 3/1

**18. GN device depth:**

200

**19. Minimum device temperature [°C]:**

90

**20. Maximum device temperature [°C]:**

125

**21. Interior lighting:**

No