

Technical data sheet



Product features

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

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00012161 |
|--------------|-----------------|----------|



- Buffet type: RED
- 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]: 100

| | | | |
|----------------------------|----------|--|--------------------|
| SAP Code | 00012161 | Loading | 230 V / 1N - 50 Hz |
| Net Width [mm] | 1169 | Number of GN / EN | 3 |
| Net Depth [mm] | 650 | GN / EN size in device | GN 1/1 |
| Net Height [mm] | 1288 | GN device depth | 200 |
| Net Weight [kg] | 82.00 | Minimum device temperature [°C] | 60 |
| Power electric [kW] | 1.500 | Maximum device temperature [°C] | 100 |

Technical data sheet



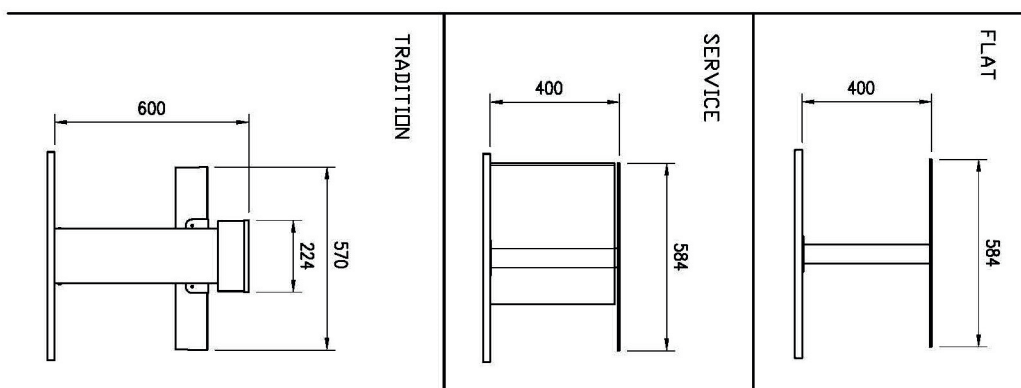
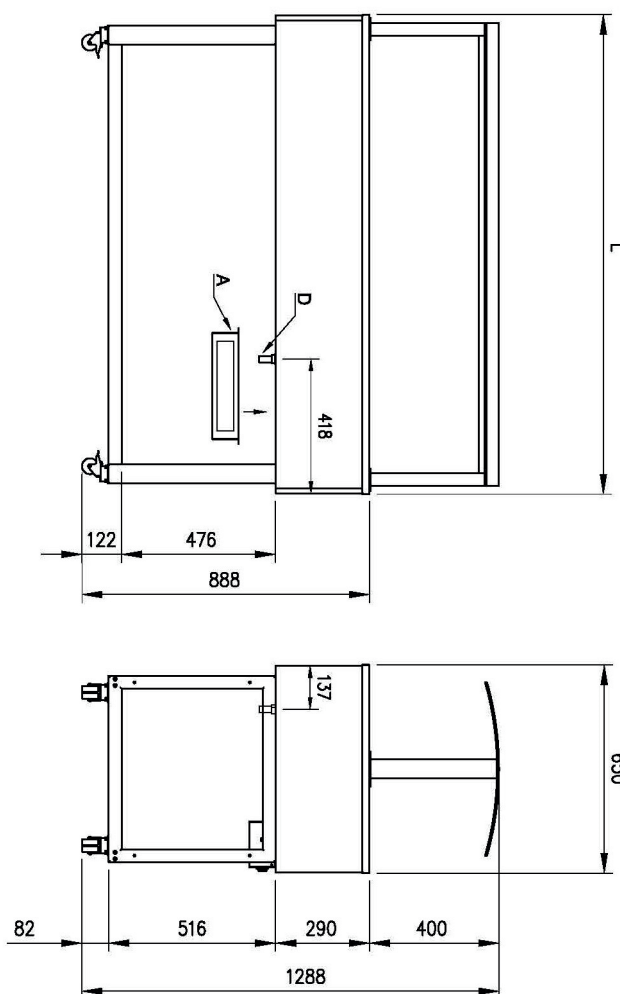
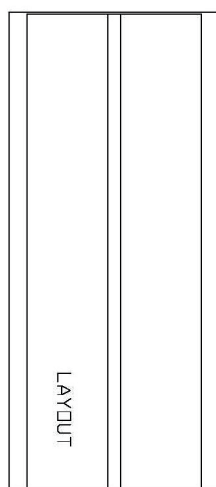
Technical drawing

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

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00012161 |
|--------------|-----------------|----------|

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, bain marie tub GN 3-1/1 RAL

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00012161 |
|--------------|-----------------|----------|

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 RAL

Model

SAP Code

00012161

1. SAP Code:

00012161

2. Net Width [mm]:

1169

3. Net Depth [mm]:

650

4. Net Height [mm]:

1288

5. Net Weight [kg]:

82.00

6. Gross Width [mm]:

1230

7. Gross depth [mm]:

750

8. Gross Height [mm]:

1100

9. Gross Weight [kg]:

96.10

10. Device type:

Electric unit

11. Material:

Stainless steel

12. Buffet type:

RED

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]:

100

22. Interior lighting:

No