

# Technical data sheet

Product features



## Food display island heated, bain marie tub GN 6-1/1 Wenge

<b>Model</b>	<b>SAP Code</b>	00012231
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- 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

<b>SAP Code</b>	00012231	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Width [mm]</b>	2144	<b>Number of GN / EN</b>	6
<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>	150.90	<b>Minimum device temperature [°C]</b>	60
<b>Power electric [kW]</b>	3.000	<b>Maximum device temperature [°C]</b>	90

# Technical data sheet

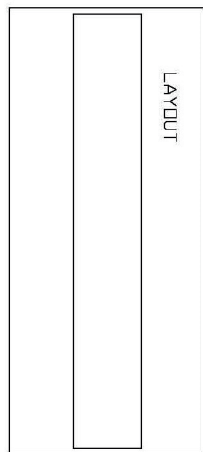
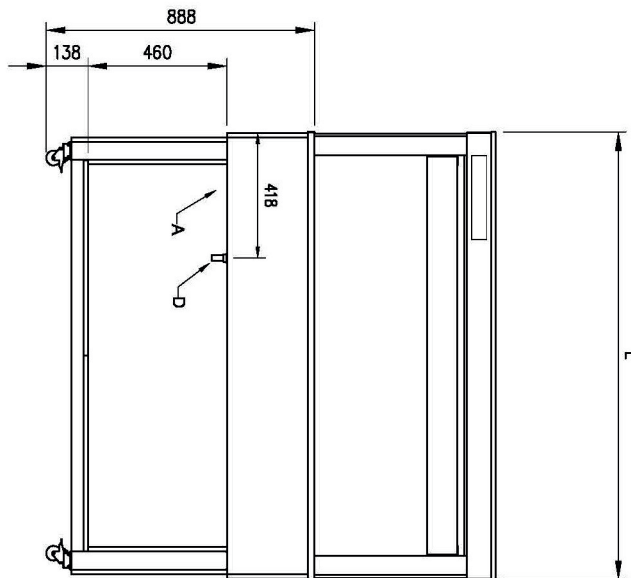
Technical drawing



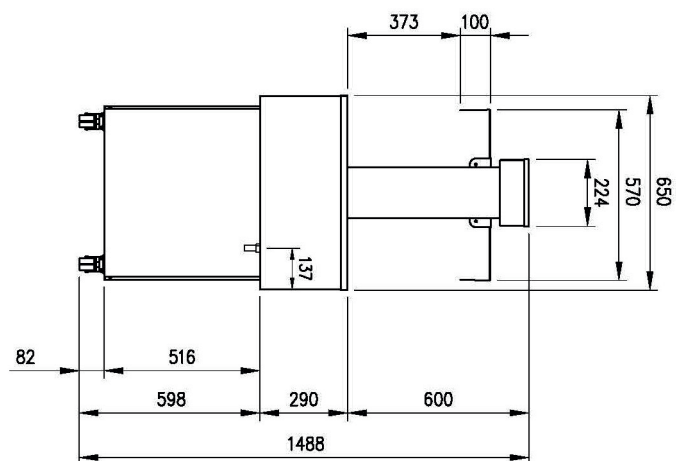
Food display island heated, bain marie tub GN 6-1/1 Wenge

<b>Model</b>	<b>SAP Code</b>	00012231
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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 6-1/1 Wenge

Model

SAP Code

00012231

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 Wenge

<b>Model</b>	<b>SAP Code</b>	00012231
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### 1. SAP Code:

00012231

### 2. Net Width [mm]:

2144

### 3. Net Depth [mm]:

650

### 4. Net Height [mm]:

1488

### 5. Net Weight [kg]:

150.90

### 6. Gross Width [mm]:

2208

### 7. Gross depth [mm]:

750

### 8. Gross Height [mm]:

1595

### 9. Gross Weight [kg]:

166.00

### 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:

Wenge

### 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 [mm<sup>2</sup>):

0,75

- Výkon (kW): 3,3-3,7 (230 V)