

# Technical data sheet



## Product features

### Food display island heated, bain marie tub GN 4-1/1 RAL

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012164 |
|--------------|-----------------|----------|



- Buffet type: RED - heated, Bain Marie
- Device properties: Warmed
- Number of GN / EN: 4
- GN / EN size in device: GN 1/1
- GN device depth: 2000
- Minimum device temperature [°C]: 60
- Maximum device temperature [°C]: 90

|                            |          |  |                    |
|----------------------------|----------|--|--------------------|
| <b>SAP Code</b>            | 00012164 | <b>Loading</b>                         | 230 V / 1N - 50 Hz |
| <b>Net Width [mm]</b>      | 1494     | <b>Number of GN / EN</b>               | 4                  |
| <b>Net Depth [mm]</b>      | 650      | <b>GN / EN size in device</b>          | GN 1/1             |
| <b>Net Height [mm]</b>     | 1288     | <b>GN device depth</b>                 | 2000               |
| <b>Net Weight [kg]</b>     | 94.00    | <b>Minimum device temperature [°C]</b> | 60                 |
| <b>Power electric [kW]</b> | 2.000    | <b>Maximum device temperature [°C]</b> | 90                 |

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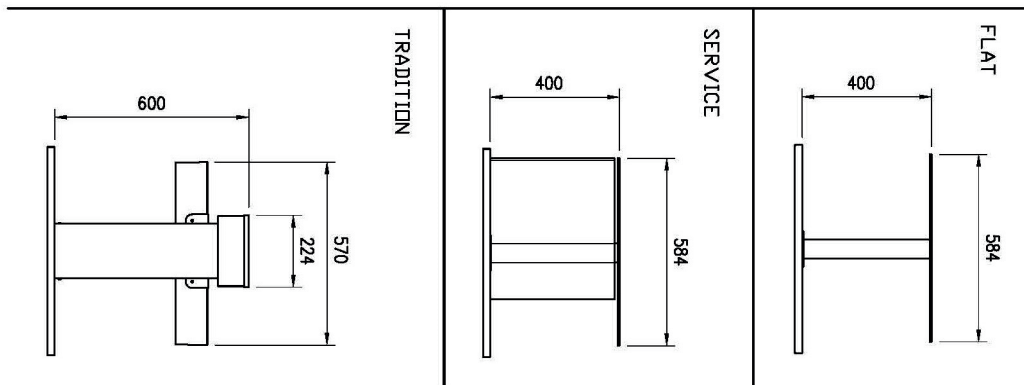
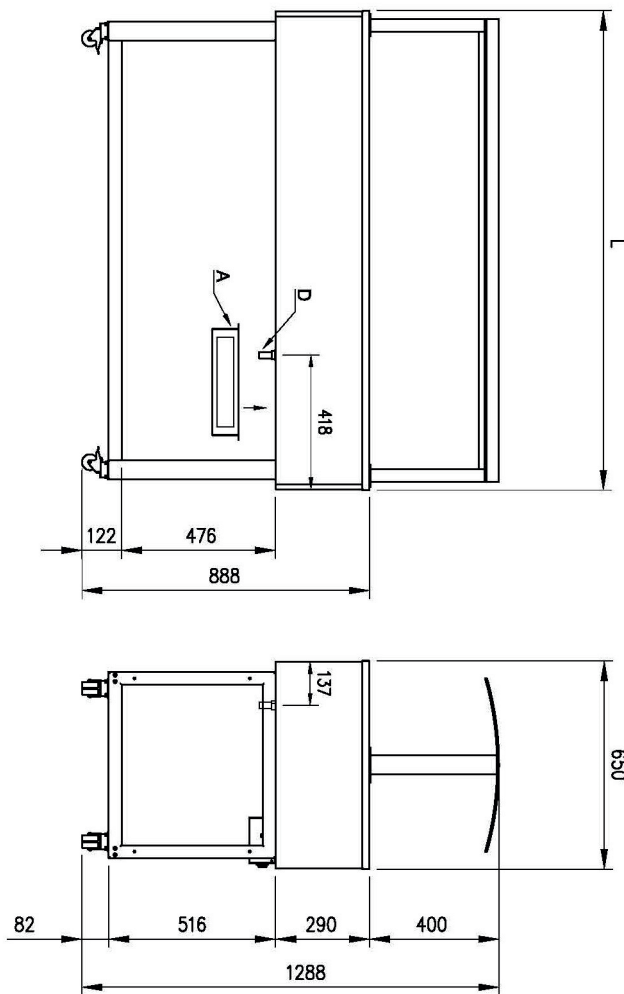
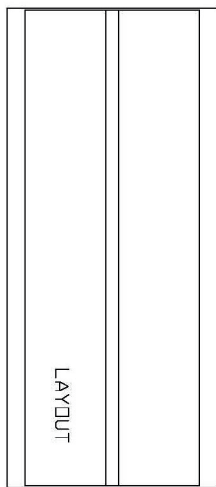
Technical drawing

Food display island heated, bain marie tub GN 4-1/1 RAL

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012164 |
|--------------|-----------------|----------|

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 4-1/1 RAL

Model

SAP Code

00012164

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 4-1/1 RAL

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012164 |
|--------------|-----------------|----------|

**1. SAP Code:**

00012164

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

1494

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

650

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

1288

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

94.00

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

1530

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

750

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

1100

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

106.40

**10. Device type:**

Electric unit

**11. Buffet type:**

RED - heated, Bain Marie

**12. Device properties:**

Warmed

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

RAL

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

2.000

**15. Loading:**

230 V / 1N - 50 Hz

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

4

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

GN 1/1

**18. GN device depth:**

2000

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

60

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

90

**21. Interior lighting:**

No