



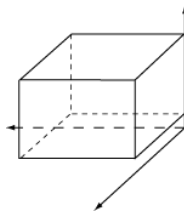
Drop-in - Series Elegance - Hot Elements - Wet bain-marie wells

Model: DBM-311

Reference	
External dimensions (mm)	1115 x 610 x 304
Cut-out dimensions (mm)	1090 x 585
Capacity	3 GN 1/1
Power (W)	2400

General characteristics

- Specially designed to hold, display and distribute warm food presented on deep GN pans during service time.
- Easy to use analog thermostat for an easy and quick set temperature.
- Manual water supply without tap to fill the well.
- Specially manufactured in high-quality stainless steel for intensive professional applications.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Heat produced by silicon heaters in the base plate for an efficient work and heat transmission.
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.
- Control panel removable, it can be placed on the structure where the elements has been installed.
- Prepared for optional installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.
- Rounded Edge interior and 1/2" Drain Valve in the bottom plate for easier cleaning operations.
- Operating temperature for hot bain Marie well: from +30°C to +90°C.
- Operating voltage and frequency: 230V 1N 50/60Hz.



Packaging dimensions:
Height: 354 MM
Depth: 660 MM
Width: 1490 MM
Gross weight: 38 KG



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