

Bain maries



General characteristics

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished.
- Wells accommodating different configurations of Gastronorm containers of different sizes, 150 mm high and with dimensions:
 - Half module: GN-1/1+1/3, with 22 litres capacity.
 - One module: GN-2/1+(2x1/3), with 44 litres capacity.
- Wells stamped into the surface top, manufactured with AISI-304 stainless steel.
- Standard format: 3 crosspieces to support Gastronorm containers.
- Simple draining of the well by removing the

- overflow tube.
- The filling tap is sold as an optional accessory.
- Regulation of water temperature by thermostat, between 30 and 90 °C.
- Controls with protective base and system against water infiltration (IPX5 grade protection).
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

GAS MODELS

- Insulated combustion chamber, reducing heating of components.
- High efficiency stainless steel burner, located on the outside of the well.
- Electronic ignition by spark train.

- Tube for alternative manual ignition.

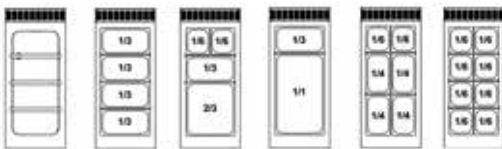
ELECTRIC MODELS

- AISI-304 stainless steel heating elements located on the outside of the well.
- Safety thermostat in the electric models
- Voltage: 400 V 3+N. It can be transformed to other voltages..

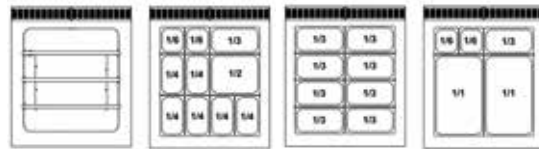
OPTIONAL ACCESSORIES

(see accessories page at end of chapter)

- Simple tap to install at the back of the bain marie.



BM 905 POSSIBLE HUB COMBINATIONS



BM 910 POSSIBLE TANK COMBINATIONS

MODEL	GAS	CODE	TANK SIZE	VOLUME (l)	TOTAL POWER (kW)	DIMENSIONS (mm)	€	
🔥 GAS BAIN MARIE								
	BM-G905	LPG	19075491	GN-4/3	22	3,25	400x930x290	-
		NG	19075492					
	BM-G910	LPG	19075493	GN-8/3	44	6,50	800x930x290	-
		NG	19075494					
🔌 ELECTRIC BAIN MARIE								
	BM-E905	-	19075487	GN-4/3	22	3,00	400x930x290	-
	BM-E910	-	19075490	GN-8/3	44	6,00	800x930x290	-