

Bain maries



General characteristics

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polished. Hidden screws.
- Wells that can be used with different types of Gastronorm containers of different sizes, 150 mm high, and with the following dimensions:
 - Half-module: NG-1/1, with 17 litre capacity.
 - Whole-module: NG-2/1, with 30 litre capacity.
- AISI-304 stainless steel wells built into the surface top.
- Gravity drainage: simple well drainage

- through removal of the overflow pipe.
- Thermostatic temperature control of the water, between 30 and 90 °C.
- Controls with a protective support base and system to prevent water infiltration (IPX5 protection).

GAS MODELS

- Insulated combustion chamber which reduces heating of the components.
- High-efficiency stainless steel burner located outside the well.
- Pilot light via piezo ignition.
- Tube for alternative manual ignition.

- Does not require electrical installation.

ELECTRIC MODELS

- AISI 304 stainless steel heating elements located outside the well.
- Safety thermostat.

Standard provision:

- 2 crossbars to support Gastronorm containers.
- Containers not included.

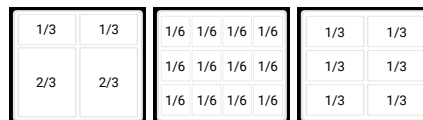
Accessory (See accessories page at the end of the chapter)

- Filling valve.

BM 705



BM 710



MODEL	GAS	CODE	TANK		TOTAL POWER (kW)	DIMENSIONS (mm)	€
			SIZE	VOLUME (l)			

Gas Bain maries

BM-G705	LPG	19069826	NG-1/1	17	3,20	400x730x290	-
	NG	19073060					
BM-G710	LPG	19071631	NG-2/1	30	6,40	800x730x290	-
	NG	19074727					

Electric Bain maries

BM-E705	-	19071437	NG-1/1	17	2,00	400x730x290	-
BM-E710	-	19071800	NG-2/1	30	6,00	800x730x290	-