



Distribution and food display - Drop-in Elegance - Hot Elements - - Wet bain-marie wells

Model: DBM-511-S-W

Reference	19018934
-----------	----------

General features

- Hot bain Marie function with water.
- Analog thermostat for an easy and quick set temperature.
- Structure entirely made of stainless steel.
- 160 mm deep wells allow to place containers GN1/1 with maximum depth of 150 mm
- Heat produced by silicon resistance for an efficient work and heat transmission.
- Special clamps in the sides that ensure an uniform fit and grip over the entire surface.
- 3/4" Drain Valve.
- Operating temperature for hot bain Marie well: 30°C / 90°C.
- Operating voltage and frequency: 230V/1/50-60Hz.

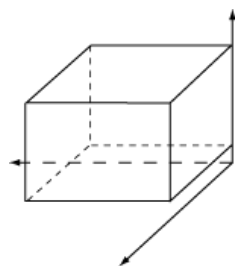


ELECTRICITY TECHNICAL SPECIFICATIONS

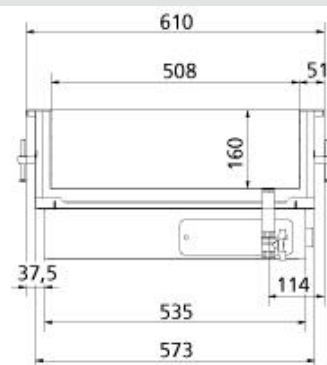
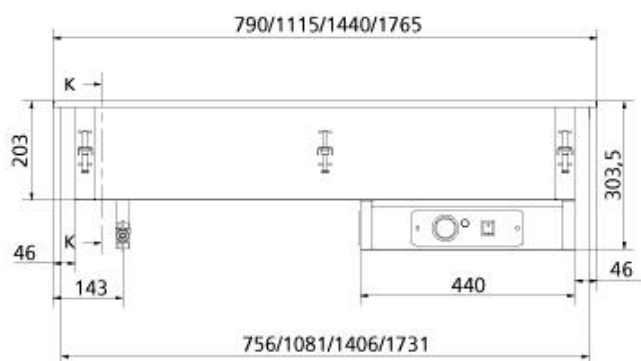
230 V three-phase wiring:	3X2,5MM2
Amperage:	13,10 A
Electric frequency:	50/60Hz
Electric power (KW):	3
Heating power (KW):	3
IPX:	IPX3
Phases:	1N
Voltage:	230V

HOT BARRELS AND PLATES

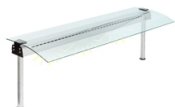
Type:	Static dry heating bain marie
-------	-------------------------------



Packaging dimensions:
Height: 653 MM
Depth: 660 MM
Width: 1815 MM
Gross weight: 60 KG



Related families



Foodshield protective glass



Glass panels