

Family
 COOKING STAR 110

Section
 GAS AND ELECTRIC BAIN - MARIES

Model
 NB114G
Code
 CR0850250

GAS PASS-THROUGH BAIN MARIE TOP

Electric pass-through bain marie top made of AISI 304 stainless steel with a Scotch Brite finish. Heating occurs by means of armoured resistors beneath the chamber. A thermostat is used to adjust the temperature with a setting that ranges from 30°C to 90°C. The appliance has a perforated false bottom and a water drain via an overflow system (taps are no longer needed on the front part of the chamber). The chamber is suitable for GN1/1 basins with a maximum height of 150 mm. Worktop with a continuous section, which can be assembled in accordance with your needs with head-to-head joints so as to guarantee hygiene and easy cleaning.



Technical data

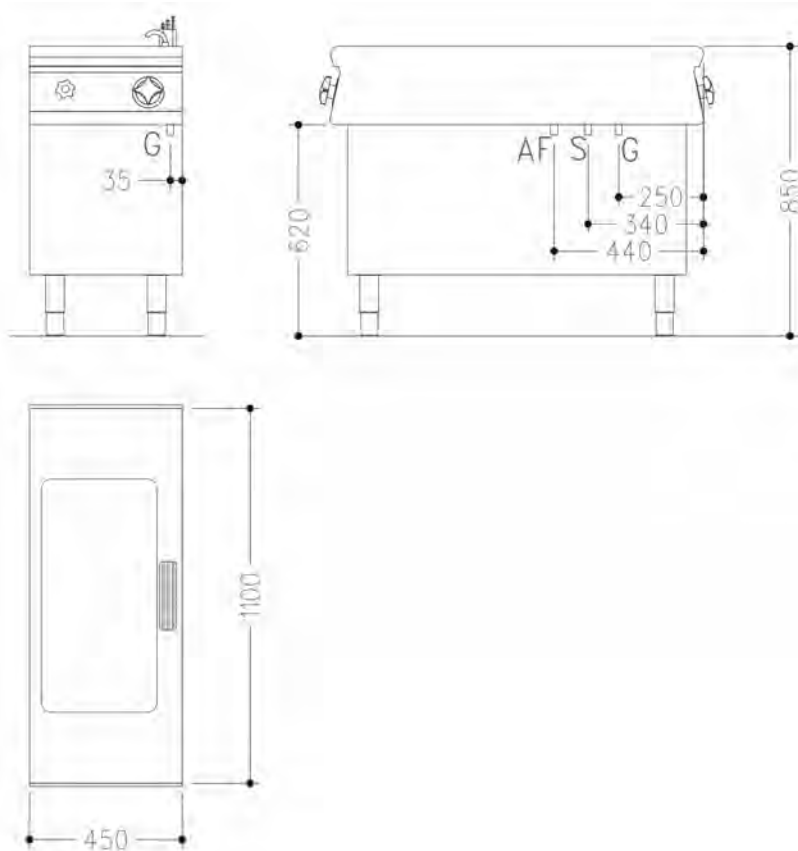
Width mm:	450	Internal dim. oven mm:	
Depth mm:	1100	Oven capacity:	
Height mm:	230	Oven power kW:	
Weight kg.:	36.00	Qty heating zones:	1 x 3,6 kW
Volume m³:	0.16	Plate dim. mm:	
Power supply:	VAC400 3N 50Hz	Dim. heating zone mm:	
Gas power kW:	3.60	Qty tank:	1
Electric power kW:		Tank dim. mm:	1 x GN1/1 + 1/3 h150
		Tank capacity l:	

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Legend

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas:

(AD) Softened water:

(AF) Cold water: Ø1/2"-H=670mm

(AC) Hot water:

(S) Draining: Ø1"-H=670mm

(FR) In e out freon:

(V) Steam: