

### Dry Heated Bain-Marie

For an operation without water connection!

- **Water connection is not necessary**  
That makes it suitable also for the point of sale.
- **Continuously adjustable temperature control**  
So easy to tailor to your merchandise. This Bain-Marie can be operated with lateral bars either perforated or unperforated. Temperature range approx. 60°C to 110°C.
- **Easy installation**  
The 15 mm rotary mounting lip makes it easy to mount the Bain-Marie in a recess that fits. The control panel has already been mounted beneath the Bain-Marie. But it can also be easily mounted in a counter panel.
- **Easy connection**  
All models come complete with a mains plug. Water connection and drain are not required.
- **Safe heating technology**  
This is thanks to heating elements spread out under the pan bottom.
- **Easy cleaning**  
There are no calcifications, a decalcification is not required. The smooth pan bottom can easily be wiped out.



Alternatively, the controller can also be removed and mounted in the control counter panel (cable length: approx. 45 cm).

Dry Heated Bain-Marie	Dimensions (Width – Depth)	Effective Height 150 External Height 268 mm Art.-No.	Connection
Dry Heated Bain-Marie GN 1/1	W 427 mm, D 630 mm	5650	230V/0.85kW
Dry Heated Bain-Marie GN 2/1	W 752 mm, D 630 mm	5651	230V/1.70kW
Dry Heated Bain-Marie GN 3/1	W 1077 mm, D 630 mm	5652	230V/2.55kW
Dry Heated Bain-Marie GN 4/1	W 1402 mm, D 630 mm	5657	230V/3.40kW
Dry Heated Bain-Marie GN 1 x (1/1+1/3)	W 427 mm, D 806 mm	5653	230V/1.15kW
Dry Heated Bain-Marie GN 2 x (1/1+1/3)	W 752 mm, D 806 mm	5654	230V/2.30kW
Dry Heated Bain-Marie GN 3 x (1/1+1/3)	W 1077 mm, D 806 mm	5655	230V/3.45kW
Dry Heated Bain-Marie GN 4 x (1/1+1/3)	W 1402 mm, D 806 mm	5656	400V/4.6kW *

\* For the 400 V version are required: 2 Ph, N, PE

Dry Heated Bain-Marie with separate heating zones	Dimensions (Width – Depth)	Effective Height 150 External Height 268 mm Art.-No.	Connection
Dry Heated Bain-Marie 2 x GN 1/1 (separate heating zones)	W 752 mm, D 630 mm	5680	2 x 230V/0.85kW
Dry Heated Bain-Marie 3 x GN 1/1 (separate heating zones)	W 1077 mm, D 630 mm	5681	3 x 230V/0.85kW
Dry Heated Bain-Marie 4 x GN 1/1 (separate heating zones)	W 1402 mm, D 630 mm	5682	4 x 230V/0.85kW

### Design

Bain-Marie for Gastro-Norm containers that are 50–150 mm deep. Double-wall construction. Inner pan is made of stainless steel material 1.4301 with smooth bottom area (without drain). Heating element under the base is spread over a large area for a constant heat distribution. The Bain-Marie is equipped with 3 perforated bars. The side bars can be inserted as desired so that the holes are either closed or open. Thus, the heat can be led selectively into the upper area. The lateral outer surfaces are made of stainless steel. On the front side is a removable cover plate for service operations. The service can be done either from the underside (removable bottom plate) or from the front (removable service cover). The controller is encased in an installation housing that's easy to maintain and can also be mounted in

a counter panel (cable length: approx. 45 cm). Delivery includes three perforated bars (1 x front, 2 x side).

Note:

For a longer keep-warm period., it is necessary to provide powerful heat radiators above the Bain-Marie. Due to the dry heat, the device is only conditionally suitable for moisture-sensitive foods, such as meat loaf.

### Design “with separate heating zones”

For each heating zone, the device is equipped with separate controller with mains plug. The controllers are mounted in a shipping brace under the pan. Alternatively, the controllers can also be mounted in a counter panel (cable length approx. 45 cm).