

## Bain-Marie PROFI SRV

The directly attached water supply tap makes it easy to fill the device with water

- **Easier connection,**  
there is no overflow to be connected separately.
- **Easy installation behind counter panels,**  
because a tap extension for the drain valve is not necessary.
- **Easier cleaning and decalcification,**  
because the water inlet valve is located above the water level.
- **Robust construction,**  
because water inlet and outlet are welded seamlessly (no seals, no wearing parts).
- **No shut-off valve in the drain,**  
that means "jamming" with leftovers is not possible and rapid draining of the tub.
- **Easy water filling**  
with additional water inlet valve.
- **Safe heating technology**  
This is thanks to heating elements spread out under the pan bottom. Each heating element comes with an overheating fuse.



Alternatively, the controller can be mounted in a counter panel (cable length approx. 120 cm).

### WIHA Bain-Marie PROFI SRV

Model	Dimensions (Width – Depth)	Effective Height 100	Effective Height 150	Effective Height 200	Connection
		External Height 185 mm Art.-No.	External Height 235 mm Art.-No.	External Height 285 mm Art.-No.	
Bain-Marie PROFI SRV GN 1/1	W 407 mm, D 610 mm	5462	5466	5470	230V/0.85kW
Bain-Marie PROFI SRV GN 2/1	W 732 mm, D 610 mm	5463	5467	5471	230V/1.70kW
Bain-Marie PROFI SRV GN 3/1	W 1057 mm, D 610 mm	5464	5468	5472	230V/2.55kW
Bain-Marie PROFI SRV GN 4/1	W 1382 mm, D 610 mm	5465	5469	5473	230V/3.40kW
Bain-Marie PROFI SRV GN 1 x 2/1	W 612 mm, D 730 mm	----	5505	5506	230V/1.70kW
Bain-Marie PROFI SRV GN 2 x 2/1	W 1142 mm, D 730 mm	----	5507	5508	230V/3.40kW
Bain-Marie PROFI SRV GN 2/1 L	W 1142 mm, D 405 mm	----	5509	5510	230V/1.70kW
Bain-Marie PROFI SRV GN 1 x (1/1+1/3)	W 407 mm, D 786 mm	----	5511	5512	230V/1.15kW
Bain-Marie PROFI SRV GN 2 x (1/1+1/3)	W 732 mm, D 786 mm	----	5513	5514	230V/2.30kW
Bain-Marie PROFI SRV GN 3 x (1/1+1/3)	W 1057 mm, D 786 mm	----	5515	5516	230V/3.45kW
Bain-Marie PROFI SRV GN 4 x (1/1+1/3)	W 1382 mm, D 786 mm	----	----	5542	400V/4.6kW *
Bain-Marie PROFI SRV GN 1 x (1/1+1/2)	W 407 mm, D 875 mm	----	5517	5518	230V/1.15kW
Bain-Marie PROFI SRV GN 2 x (1/1+1/2)	W 732 mm, D 875 mm	----	5519	5520	230V/2.30kW
Bain-Marie PROFI SRV GN 3 x (1/1+1/2)	W 1057 mm, D 875 mm	----	5521	5522	230V/3.45kW

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

### Special Accessories

Water supply tap extension (not available with 48 hrs. programme)  
Standard length 400 mm, the shaft can be shortened.  
Instead of a ball valve, a smooth-running shut-off valve is mounted.

Divider bar GN 1/1 lengthwise, width 530 mm, standard design  
Divider bar GN 1/1 lengthwise, width 530 mm, with clamping spring  
Divider bar GN 1/1 lengthwise, width 530 mm, with clamping spring and perforation  
Divider bar GN 1/1 crosswise, width approx. 325 mm

Art.-No.  
5097

1025  
8108

8109  
3010



**Tip:**  
For suitable GN container  
see page 398.

# 12. Bain-Maries

## Bain-Marie PROFI SRV



### Design

Bain-Marie for Gastro-Norm containers that are 100 mm, 150 mm or 200 mm deep. This Bain-Marie is equipped with a manual water filling valve located under the pan.

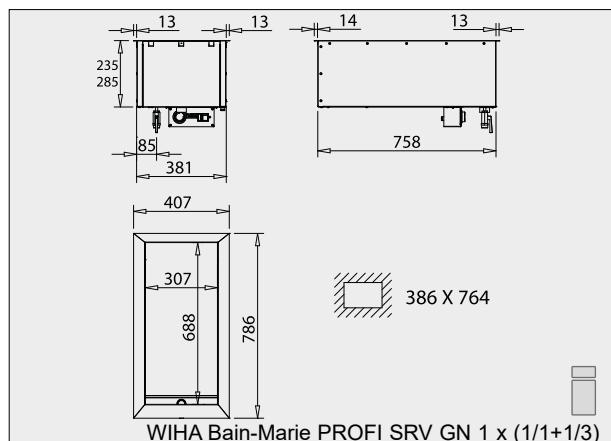
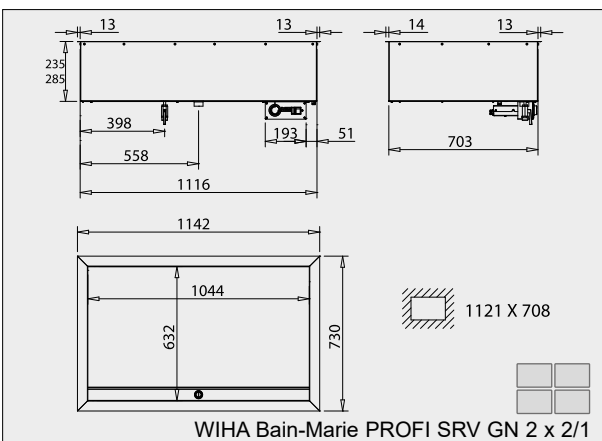
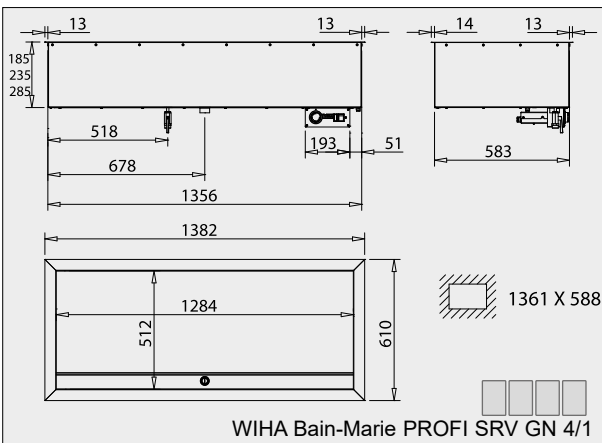
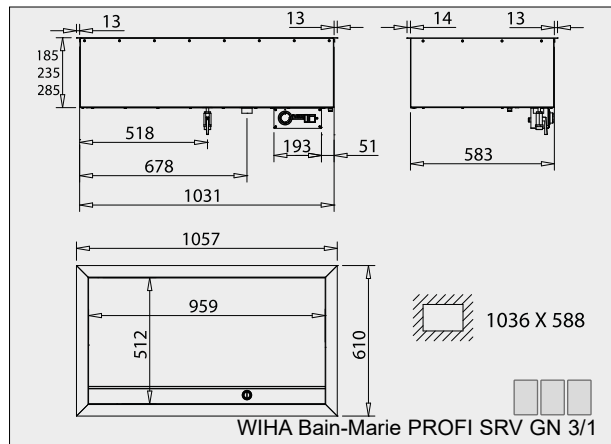
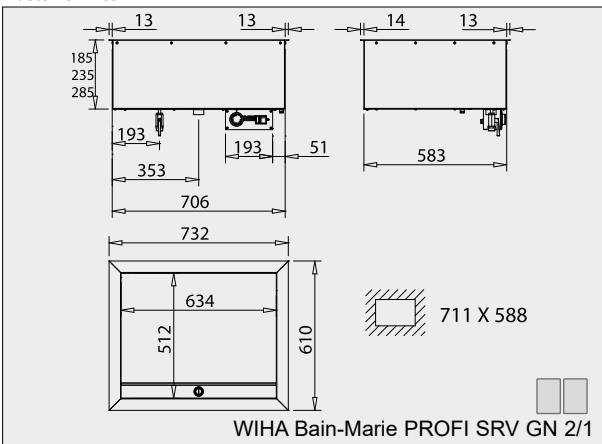
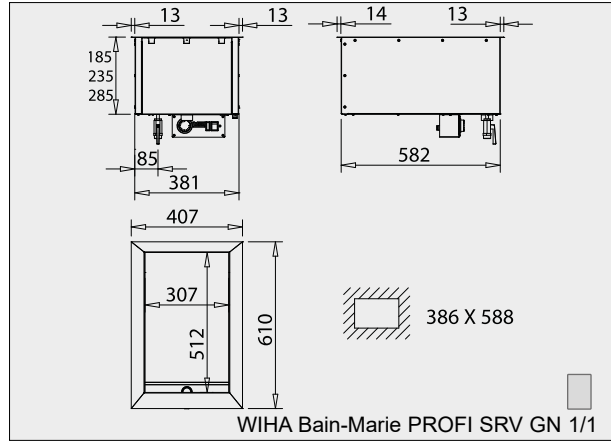
Double-wall design with integrated thermal insulation. Inner pan, drain, water intake and lateral outer surfaces are made of stainless steel, material 1.4301. Tank has a smooth bottom area and slope towards the drain channel. Heating element under the base is spread over a large area. Each heating element comes with an overheat thermostat. Drain 1 1/4" (external thread) with with standpipe valve. Water is connected via a 3/4" (external thread) connector. Inner pan is fully welded, mounting lip with ground surface.

The thermostat is encased in an installation housing that's easy to maintain and can also be mounted in a counter panel (cable length: approx. 120 cm).

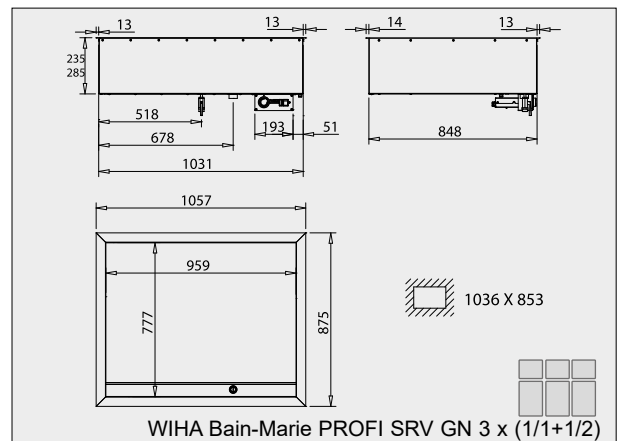
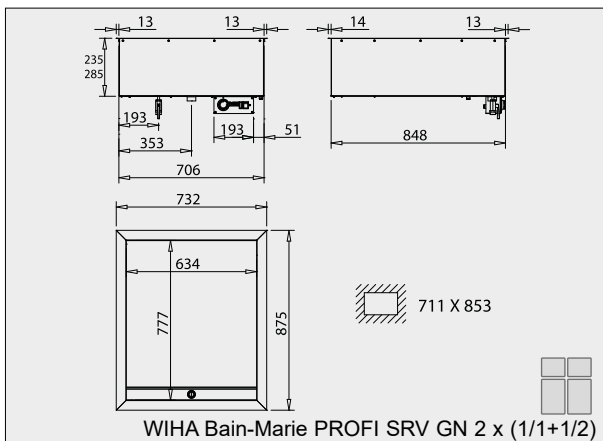
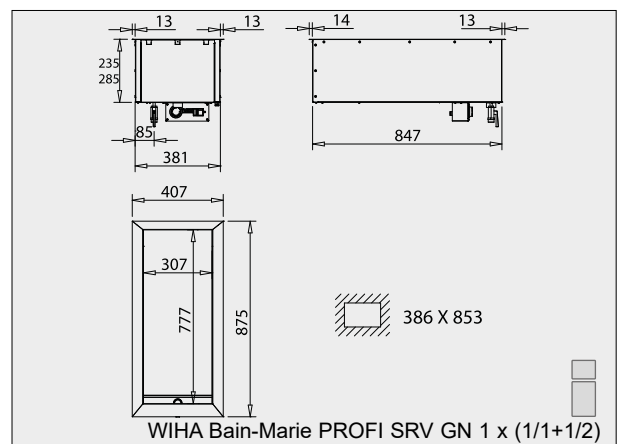
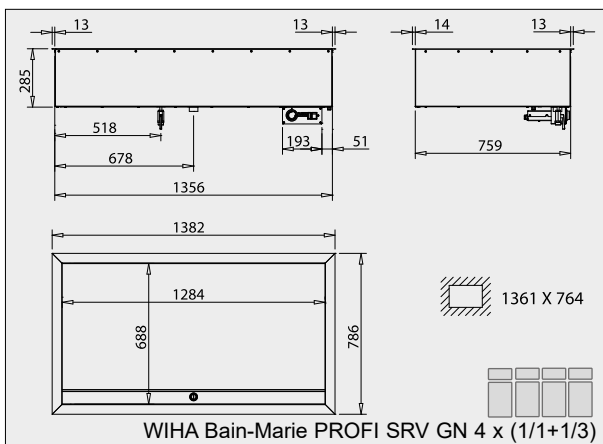
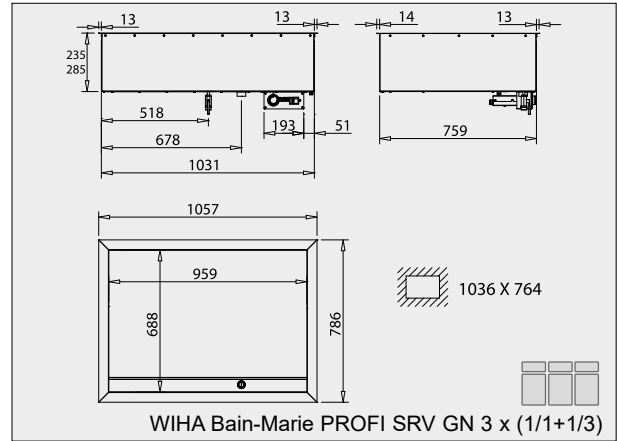
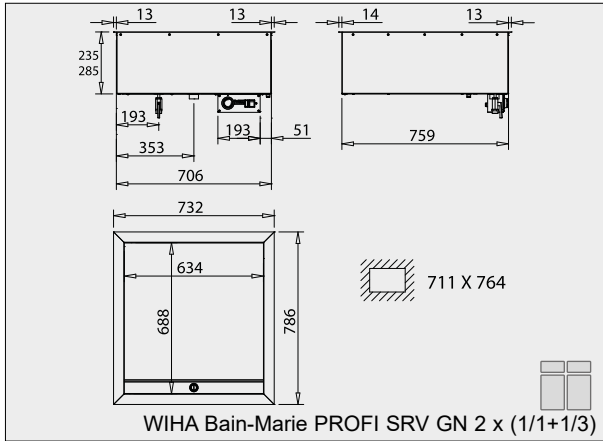
The temperature adjustment range is about 30°C to 90°C.

Delivery includes water-connection hose 1.5 m; 3/4" for connection to an on-site connection tap.

More drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".



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Bain-Maries

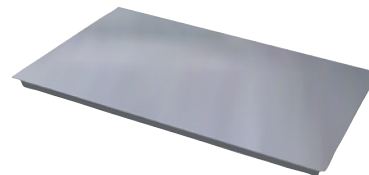


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### Merchandise Shelf for Bain-Marie

With this cover plate a smooth surface is created in the Bain-Marie to display food on dinner plates, etc. The cover plate is kept warm from the underside by water vapour. Note: In order to keep the food warm over longer periods of time, we recommend the use of additional heat radiators. Width: 325 mm, depth 530 mm

**Art.-No.**  
8118



### Cutting Board Polyethylene (PE)

In a Bain-Marie with the depth of 1/1 +1/2 a cutting board can be integrated for cutting for example meat loaf. Material: Polyethylene (PE), food-safe. Dimensions: 325 mm x 265 mm x 30 mm

**Art.-No.**  
3017

