

Bain-Marie STANDARD

Flexible in use – good value for money

■ Continuously adjustable temperature control

So easy to tailor to your merchandise.
Temperature range is about 30°C to 90°C.

■ Easy installation

The 13 mm rotary mounting lip makes it easy to mount the Bain-Marie in a recess that fits.
The controller is installed under the Bain-Marie.
An alternative place to mount the controller is in a counter panel.

■ Easy connection

All models come complete with a mains plug.

■ Safe heating technology

This is thanks to heating elements spread out under the pan bottom. Each heating element comes with an overheating control.



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

WIHA Bain-Marie STANDARD

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 STANDARD GN 1/1	W 407 mm, D 610 mm	5564	5565	5566	230V/0.85kW
Bain-Marie STANDARD GN 2/1	W 732 mm, D 610 mm	5476	5480	5484	230V/1.70kW
Bain-Marie STANDARD GN 3/1	W 1057 mm, D 610 mm	5477	5481	5485	230V/2.55kW
Bain-Marie STANDARD GN 4/1	W 1382 mm, D 610 mm	5478	5482	5486	230V/3.40kW
Bain-Marie STANDARD GN 1 x 2/1	W 612 mm, D 730 mm	----	5594	5599	230V/1.70kW
Bain-Marie STANDARD GN 2 x 2/1	W 1142 mm, D 730 mm	----	5489	5490	230V/3.40kW
Bain-Marie STANDARD GN 2/1 L	W 1142 mm, D 405 mm	----	5491	5492	230V/1.70kW
Bain-Marie STANDARD GN 1 x (1/1+1/3)	W 407 mm, D 786 mm	----	5595	5596	230V/1.15kW
Bain-Marie STANDARD GN 2 x (1/1+1/3)	W 732 mm, D 786 mm	----	5495	5496	230V/2.30kW
Bain-Marie STANDARD GN 3 x (1/1+1/3)	W 1057 mm, D 786 mm	----	5497	5498	230V/3.45kW
Bain-Marie STANDARD GN 1 x (1/1+1/2)	W 407 mm, D 875 mm	----	5597	5598	230V/1.15kW
Bain-Marie STANDARD GN 2 x (1/1+1/2)	W 732 mm, D 875 mm	----	5501	5502	230V/2.30kW
Bain-Marie STANDARD GN 3 x (1/1+1/2)	W 1057 mm, D 875 mm	----	5503	5504	230V/3.45kW

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Special Accessories

Standpipe valve for Bain-Marie

When using the overflow pipe, the tub is emptied by pulling out the overflow pipe.
The ball valve is then in the open position.
Not suitable for size GN 1/1, GN 1x(1/1+1/3) und GN 1x(1/1+1/2).

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.
5474

1025
8108

8109
3010

Tip:
For suitable GN container
see page 398.



Design

Bain-Marie for Gastro-Norm containers that are 100 mm, 150 mm or 200 mm deep.

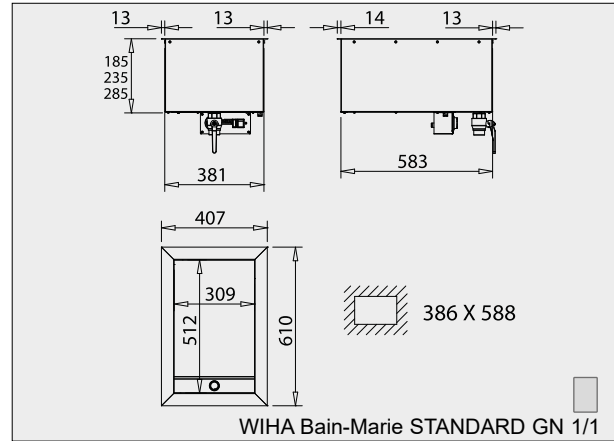
Double-wall design. Inner pan, lateral outer surfaces and drain fitting are made of stainless steel, material 1.4301. Tank has a smooth bottom area.

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 accessible ball valve. Welded model, mounting lip with ground surface.

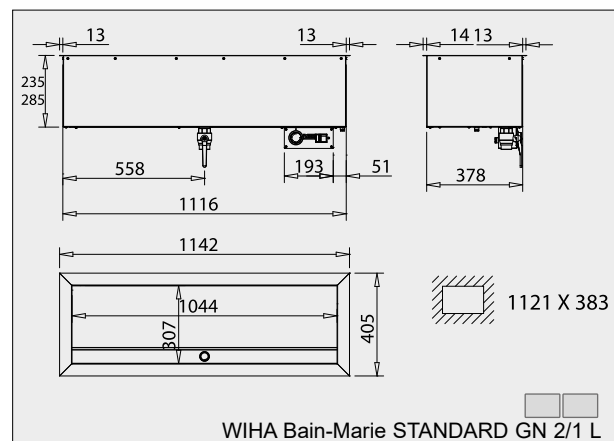
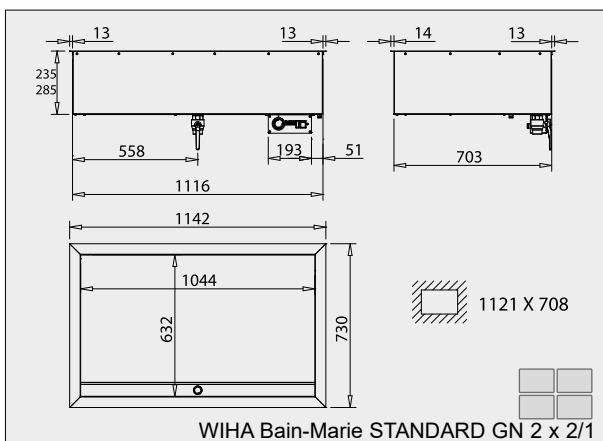
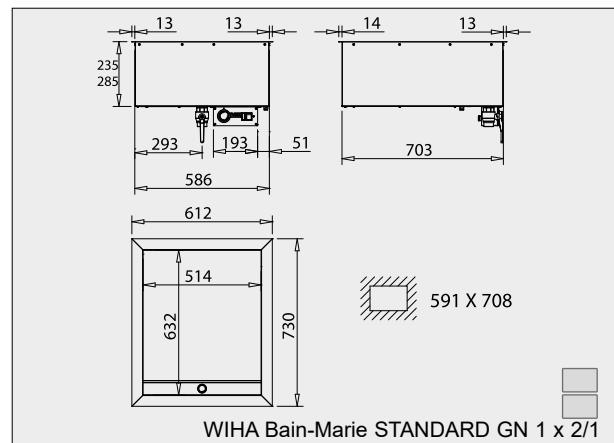
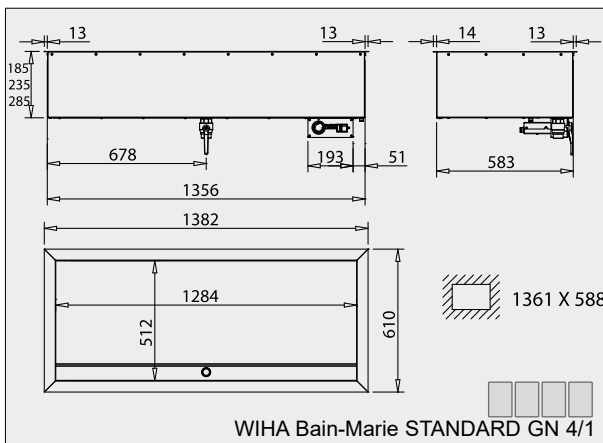
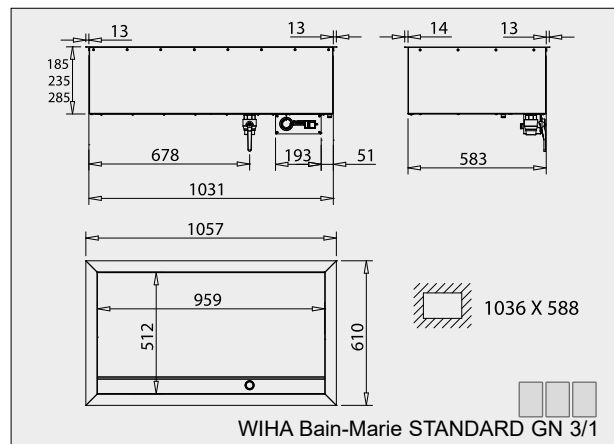
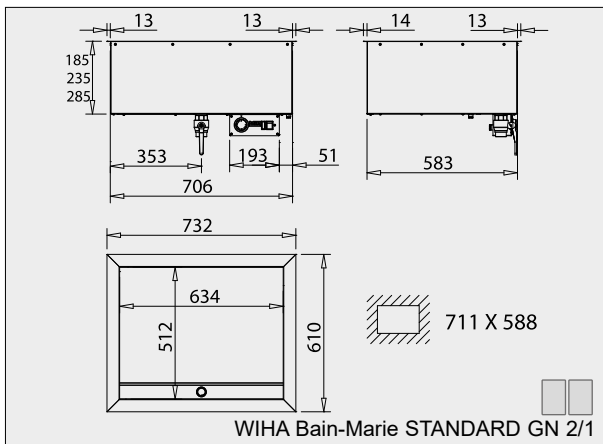
The thermostat is encased in an installation housing that's easy to maintain and can also be mounted in a counter panel (cable length: approx. 120 cm).

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

The filling with water, which is necessary for an even heat transfer, is done manually.

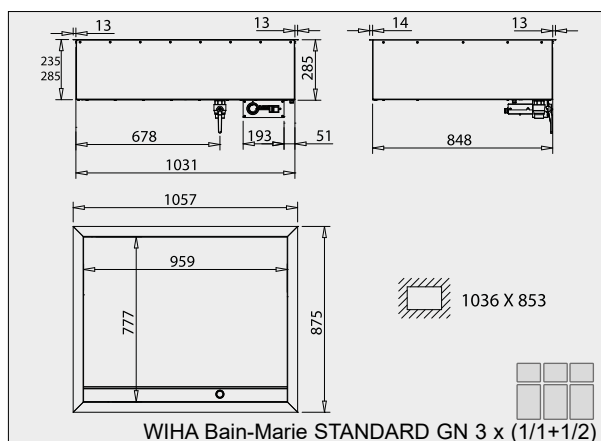
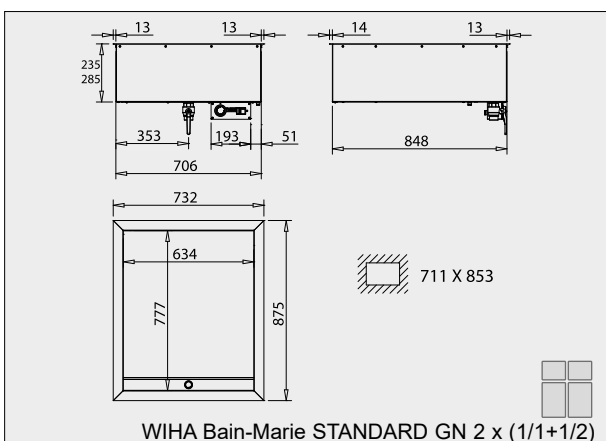
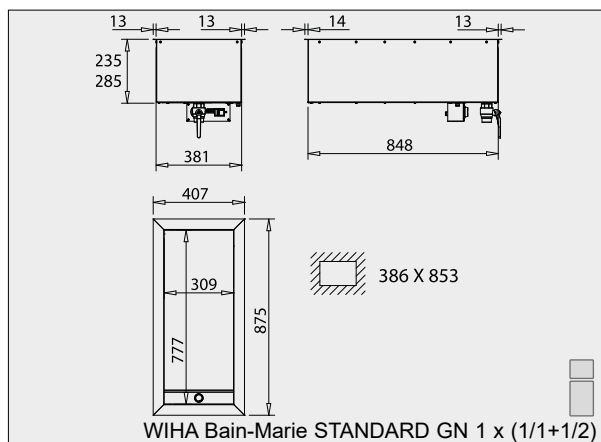
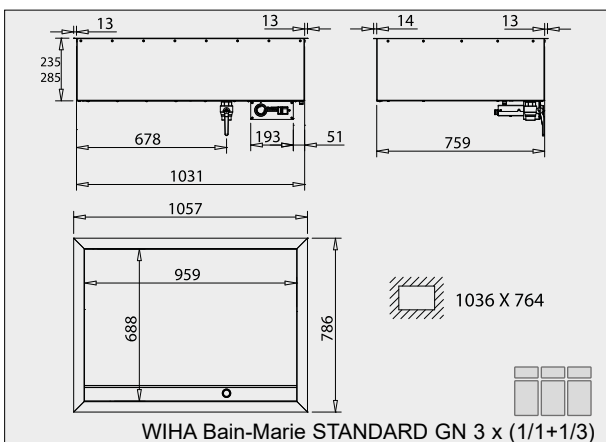
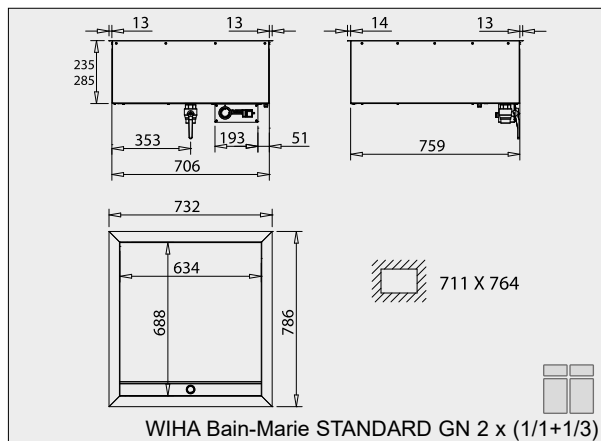
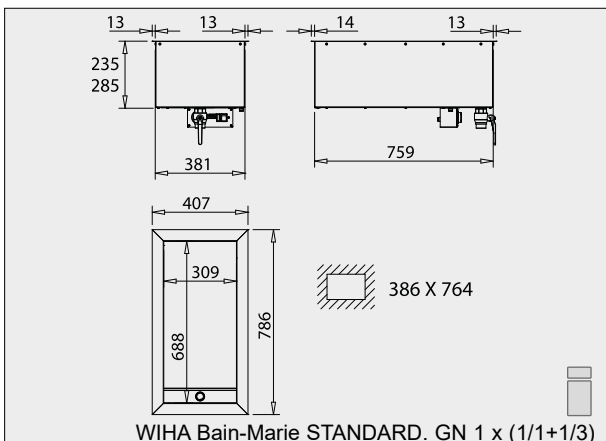


More drawings are available on www.wiha-web.com under "Info Centre / Customer Area".



12. Bain-Maries

Bain-Marie STANDARD



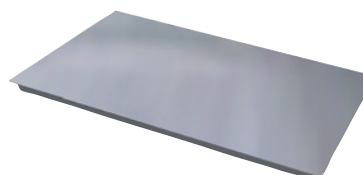
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Merchandise Shelf for Bain-Marie

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

