

Product data sheet — Electric Bainmarie 1/1 GN

MKN-No.:
1320501A

Food warming appliance for use in commercial kitchens and food distribution.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy and cost efficient service access.
Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

Effective area:

Deep drawn basin completely of CNS (1.4301) (AISI 304) welded seamlessly and greaseproof. With large radii for easy cleaning.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

Heating:

Indirect heating by tubular heating elements, with thermostatic temperature control. Integrated appliance switch, control lamp and dry run protection.



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Current drawings you will find here:
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Further features

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- basin equipped for insertion of a 1/1 GN container, 200 mm deep
- bottom of basin with outlet leading into the lower section – drain valve DN 20 installed vertically downwards

Technical data

Dimensions (LxWxH*) (mm):	400 x 700 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	305 x 510 x 215
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	1,5
Voltage ¹ (V):	230 1 NPE AC
Recommended fuses (A):	1 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	30
Gross weight ³ (kg):	36
Heat emission latent (W):	400
Heat emission sensitive (W):	250
Type of protection:	IPX4

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer
- With optional water supply tap equipped with ½" cold water connection.

Option / accessories

MKN-No.:	Description:
815406	swivelling water inlet tap DN 15
10016677	shelf insert
845501	wing door 400 mm, left hand hinge
845506	wing door 400 mm, right hand hinge

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request

