

# FALCON 350 ELECTRIC BAINS' MARIE



E350/43

## KEY FEATURES

- Adjustable, accurate heat control
  - containers are warmed, content will not cook further
- Open hob allows variety of container sizes to be used
  - Full and half module containers
- Variable heat elements
  - operated by thermostat

## MODELS and ACCESSORIES

**E350/40** - Wet well bain marie

**E350/41** - Wet well bain marie

**E350/42** - Dry well bain marie

**E350/43** - Dry well bain marie

- gastronorm containers

## INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

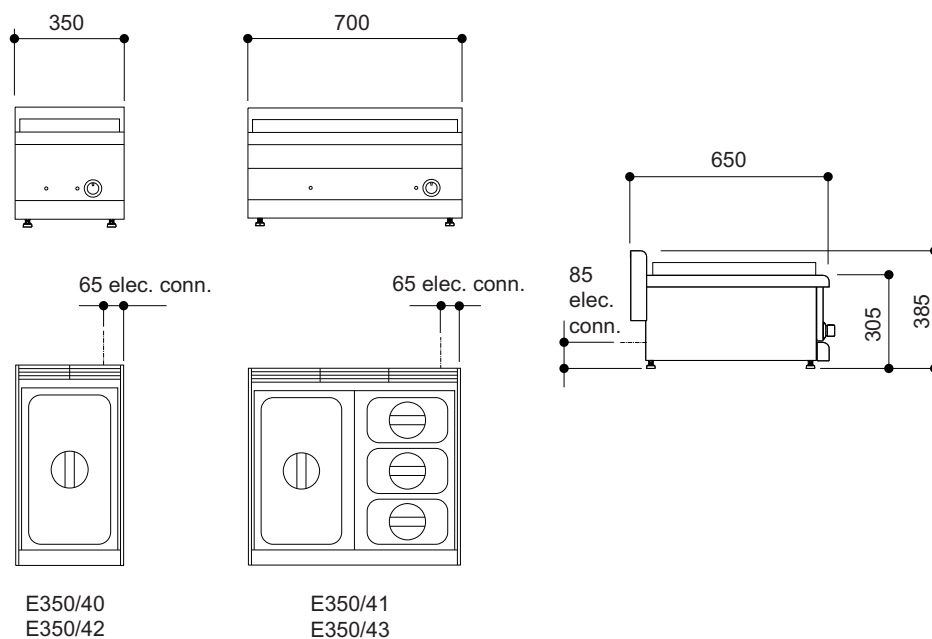
A clearance of 150mm should be observed between appliance and any combustible wall.





# FALCON 350 ELECTRIC BAINS' MARIE

## MODEL DIMENSIONS (in mm)



## SPECIFICATION DETAILS

	<b>E350/38</b>	<b>E350/39</b>	<b>E350/38</b>	<b>E350/39</b>
Electrical rating (kW)	1.44	2.88	1.44	2.88
Electrical supply voltage	230 - 240V~	230 - 240V~	230 - 240V~	230 - 240V~
Required electrical supply 230 - 240V (amps)				
Electrical current split (amps)	L1: 6.13	L1: 12.25	L1: 6.13	L1: 12.25
Weight (kg)	20	46	18	30
Packed weight (kg)	25	52	23	36