



E9641 Electric Bain Marie



Short Form Specification

Unit to be Falcon F900 Series electric single well bain marie that accommodates a 1/1 GN container or 1/1 GN configuration. Pan will be 304 grade stainless steel. Unit to be supplied upon adjustable feet.

The hob will be constructed from 2mm 304 grade stainless steel. Hobs will be laser cut with right-angled edges to allow joining of units with no gaps between hobs. Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked showing heat positions with a bezel behind each knob to prevent water ingress.

Key Features

- 1/1 gastronorm compatible well accommodates containers up to 150mm deep
- Manual fill - no water supply required
- Simple to drain - valve located behind door at unit front
- Ideal temperature range of 50 - 90°C to hold food at serving temperature
- IPX5 rated
- Supplied upon adjustable stainless steel feet
- 2mm thick 304 grade stainless steel hob
- Laser cut hob allows edge to edge joining of units
- Stainless steel external panels with Scotch Brite finish
- Dynamic Link System Compatible



Integrated linking system allows gap free installation to create a seamless, continuous cookline.

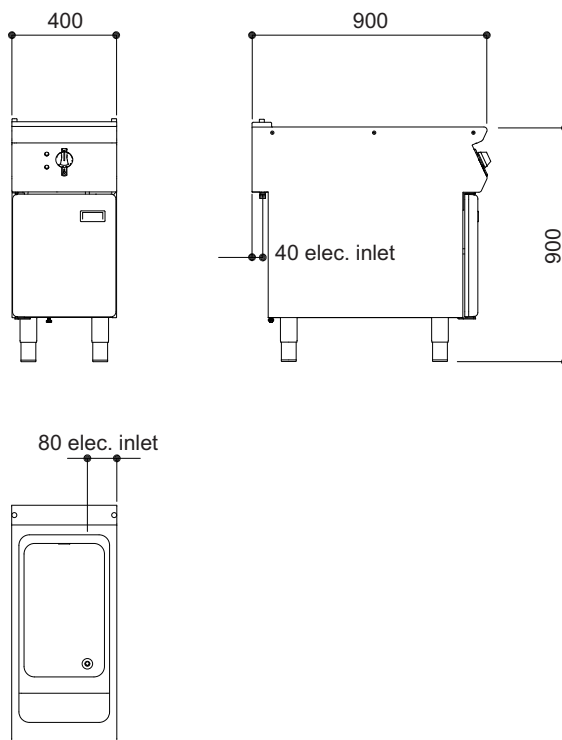
Patent pending, application no. GB 1511389.7

Accessories

- Hob extension rail
- Front and side kick strips

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Model Dimensions (mm)



Specification Details

Electrical rating (kW)	1.37
Electrical supply voltage	230V~ 50/60Hz
Required electrical supply (A)	13
Electrical current split (A)	L1: 5.99
Element rating (kW)	1.37
Weight (kg)	37
Packed weight (kg)	50
Packed dimensions (mm)	490 (w) x 1000 (d) x 1015 (h)

Installation Note:

Please consult local legislation with regard to installation of cooking equipment.