



Electric countertop bain-marie OPE 4070



Product codes:

Reference: 5054

EAN13: -

UPC: -

Product description:

Main Features:

- **Operation:** Uses hot water to keep food at serving temperatures up to 90 °C.
- **Practical Design:**
 - Manual water filling and quick drainage using a rotary control on the front panel.
 - Monoblock construction with a water basin sealed by continuous robotic welding for greater durability and hygiene.
- **Temperature Regulation:** Adjustable thermostat with integrated safety thermostat.
- **Efficient Heating:** Silicone heating elements located under the basin, with thermal cut-off for protection.
- **Compatibility:** Compatible with standard Gastronorm GN 1/1 containers.

Technical Specifications:

- **Power:** 1 kW.
- **Supply Voltage:** 230 V / NPE.
- **Dimensions:** 400x700x280 mm.
- **Weight:** 12 kg.

CE Certification: Complies with European quality and safety standards.



Product features:

Width: 400mm

Fund: 700mm

Weight: 11,90 Kg

Power Supply Voltage: 220-240V 50Hz

Power Watts: 1000W

Type: After-dinner conversation

Model:

Measure:

Heat: Baño María

Gas-Electric-Induction-Oil: Electricity

Product short description:

Electric countertop bain-marie designed to keep cooked food at optimal serving temperatures in professional kitchens.

Product gallery:

