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Product data sheet — Electric Bainmarie 2/1 GN

MKN-No.:
2020501

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 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

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

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomiacally 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:
www.mkn.com
 ▶ Partner Login
 ▶ spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- basin equipped for insertion of GN containers, 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):	800 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	630 x 510 x 200
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	3
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):	52
Gross weight ³ (kg):	65
Heat emission latent (W):	600
Heat emission sensitive (W):	375
Type of protection:	IPX5

* 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 (2 are required)
845041	wing door for an appliance length of 800 mm (2 pieces)
10020519	hygiene insert R20 (H2) for cabinet 800 mm

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request