

Catalogue
FOOD SERVICE
Chapter
DISTRIBUTION

Specific model
CBMS6-3 230V 1N 50/60Hz

19043190

01/03/2021

DENOMINATION:

Dry bain-marie well width 610 mm 3 GN 1/1 capacity CBMS6-3 230V 1N 50/60 Hz

DESCRIPTION :

"- Dry bain-marie well specially designed to hold, display and serve warm food presented on deep GN pans (e.g. soup, stew, pasta, rice, sauces, meat, etc.) keeping displayed product at optimum temperatures during service time.

- Manufactured in stainless steel with satin finish.

- Dry heat air-blown bain-marie well to display pans with different heights.

- Suitable for GN 1/1 pans or subdivisions with a maximum depth of 150 mm. Subdivisions for GN 1/1 included as standard accessories.

- Well with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.

- Heating system of dry bain-marie generated by a set of resistor modules with fans that create a dynamic flow of hot air inside the well.

Unlike water bain marie, dry bain marie bath does not generate the same level of vapor, reducing the condensation in the glass of the foodshields and maintaining a good display of the product.

- Control pannel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.

- Control pannel with 1-meter long cable, allowing to be installed on another element, e.g, furniture under the drop-in element.

- Electronic thermostat, with digital display, to control and regulate the temperature in the dry bain-marie well at the desired set point.

- Prepared for installation of a digital thermometer facing the public.

- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.

- Prepared for installation of a foodshield with light and heat that is easily fixed to the structure by means of threaded plates.

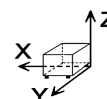
- Digital thermostat allows turning on, at the same time, bain-marie well and foodshield with light and heat.

- Operating temperature in dry bain-marie well: from +30 °C to +120 °C."

POSSIBLE ACCESSORIES :

- TOOL TO LIFT DROP-IN

DIMENSIONS



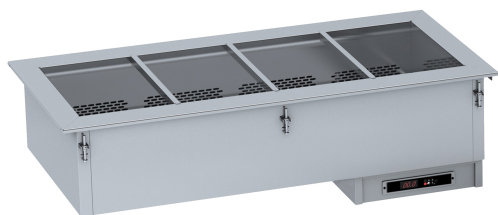
X Width	1115 mm	X Gross width	1130 mm
Y Depth	610 mm	Y Gross depth	735 mm
Z Height	373 mm	Z Gross height	410 mm
Net Weight	48,0 kg	Gross Weight	50,0 kg
Net volume	0,254 m3	Gross volume	0,341 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	1,550 kW
Amperage (A)	6,74A
Voltage	230V - 1N
Electric frequency	50/60Hz

TECHNICAL FEATURES

Cut-out Lenght (mm)	1090
Cut-out Width (mm)	585
Capacity (GN)	3 x GN1/1
Number of trays	3
Depth well (mm)	210
Cap. well (L) (GN 1/1-40 mm)	17
Cap. well (L) (GN 1/1-65 mm)	27
Cap. well (L) (GN 1/1-100 mm)	42
Cap. well (L) (GN1/1-150 mm)	63



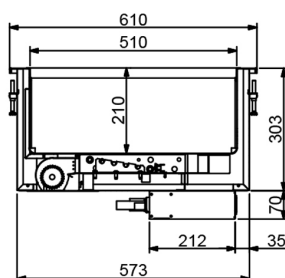
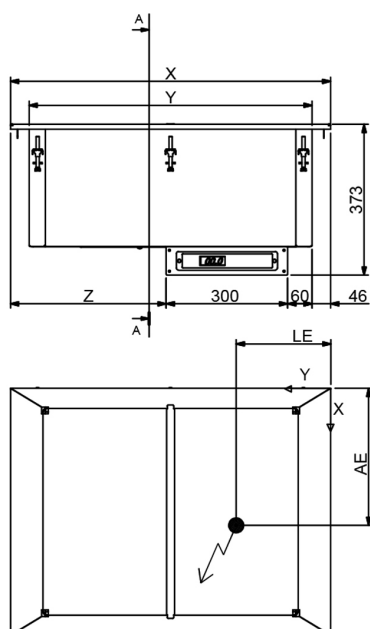
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W = 610 mm	W = 720 mm
LE : 231 mm	LE : 231 mm
AE : 334 mm	AE : 444 mm

				W = 610 mm	W = 720 mm
	X	Y	Z	V	V
2GN	790	698	384	573	683
3GN	1115	1023	709	573	683
4GN	1440	1348	1034	573	683
5GN	1765	1673	1359	573	683
6GN	2090	1998	1684	573	683