Catalogue
FOOD SERVICE
Chapter
DISTRIBUTION

Specific model
TRCBMA6-2 230V 50/60Hz

19079229 01/03/2021

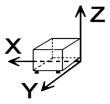
DENOMINATION:

Carving station width 610 mm 2 GN 1/1 capacity manual filling with tap TRCBMA6-2 230V 1N 50/60 Hz

DESCRIPTION :

"- Carving station specially designed to hold, display, carve and serve warm food (e.g. roast beef, ham, turkey breast, etc.) in show-cooking stations, keeping displayed product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Heat sources in the lower (base with water bain marie) and upper part (lamp with ceramic heat) of the carving station.
- Base heated by water bain-marie, maintaining the product humidity, preventing it from drying out to guarantee extended service times.
- Lamp with ceramic light by high-efficiency infrared. Ceramic elements provide a more intense and concentrated heat, creating a warm wrap around the entire surface of the product, without drying or discoloring it, to guarantee an effective and uniform distribution of heat.
- Stainless steel, easy to clean, perforated base to place the product.
- Wet bain-marie well with drainage area slightly bent.
- Well with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.
- Bain-marie indirect water heating system with hidden silicon resistors attached to the bottom of the well. Silicon resistors allow achieving the working temperature fast and uniformly across the surface. Wet bain-marie system guarantees the best uniformity in heat distribution over the surface of the base.
- Lamp with swing arm to be adjusted to the dimensions of the products on display.
- 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.
- Two (2) electronic thermostats, with digital display, to control and regulate the temperature on the wet bain-marie well and on the lamp with ceramic heat separately, at the desired set point.
- Minimum internal diameter of 32 mm for drain installation.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Prepared for installation of a frontal protection glass, easily mounted on the structure by means of threaded plates.
- Prepared for installation of a digital thermometer facing the public.
- Operating temperature in carving station wet bain-marie well: from +30 ºC to +90 ºC."
- Built-in water inlet with 1/2" ball valve with flat tap to fill the well.

DIMENSIONS



X Width	790 mm	X Gross width	840 mm
Y Depth	610 mm	Y Gross depth	640 mm
Z Height	1005 mm	Z Gross height	800 mm
Net Weight	79,0 kg	Gross Weight	84,0 kg
Net volume	0,484 m3	Gross volume	0,430 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	2,560 kW
Amperage (A)	11,18A
Voltage	230V - 1N
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)

TECHNICAL FEATURES

Cut-out Lenght (mm)	765
Cut-out Width (mm)	585
Capacity (GN)	2 x GN1/1
Number of trays	2
Depth well (mm)	190
Cap. well (L) (GN 1/1-40 mm)	11
Cap. well (L) (GN 1/1-65 mm)	18
Cap. well (L) (GN 1/1-100 mm)	28
Cap. well (L) (GN1/1-150 mm)	42

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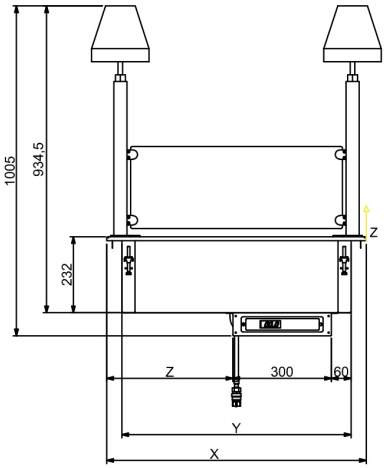

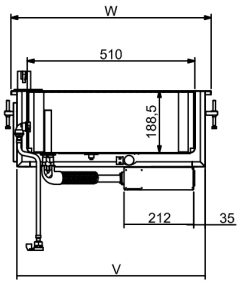

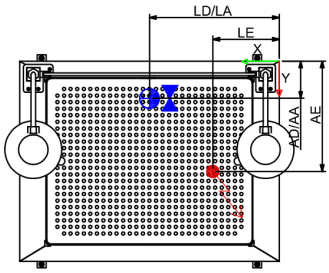

H : - 500 mm
H : - 270 mm
H : - 255 mm

1 GN	
W = 610 mm	W = 720 mm
LA/LD : 120 mm LE : 231 mm AA/AD : 115 mm AE : 333 mm	LA/LD : 120 mm LE : 231 mm AA/AD : 115 mm AE : 443 mm

2 GN - 6GN	
W = 610 mm	W = 720 mm
LA/LD : 395 mm LE : 231 mm AA/AD : 115 mm AE : 333 mm	LA/LD : 395 mm LE : 231 mm AA/AD : 115 mm AE : 443 mm

				W = 610 mm	W = 720 mm
	X	Y	Z	V	V
1GN	515	423	109	573	683
2GN	790	698	384	573	683