

# Technical data sheet

## Product features



### Bain marie stationary electric GN 3-1/1 controllers on longer side with rack

|              |                                  |                               |
|--------------|----------------------------------|-------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00000084                      |
| BMSD 3120    | <b>A group of articles - web</b> | Pasta cookers and Bain Marine |



- Drain: Yes
- Material: AISI 304 top plate, AISI 430 cladding
- Protection of controls: IPX4
- Maximum device temperature [°C]: 90
- Device properties: Warmed

|                        |          |                               |                    |
|------------------------|----------|-------------------------------|--------------------|
| <b>SAP Code</b>        | 00000084 | <b>Power electric [kW]</b>    | 2.100              |
| <b>Net Width [mm]</b>  | 1199     | <b>Loading</b>                | 230 V / 1N - 50 Hz |
| <b>Net Depth [mm]</b>  | 598      | <b>Number of GN / EN</b>      | 3                  |
| <b>Net Height [mm]</b> | 905      | <b>GN / EN size in device</b> | GN 1/1             |
| <b>Net Weight [kg]</b> | 53.00    | <b>GN device depth</b>        | 200                |

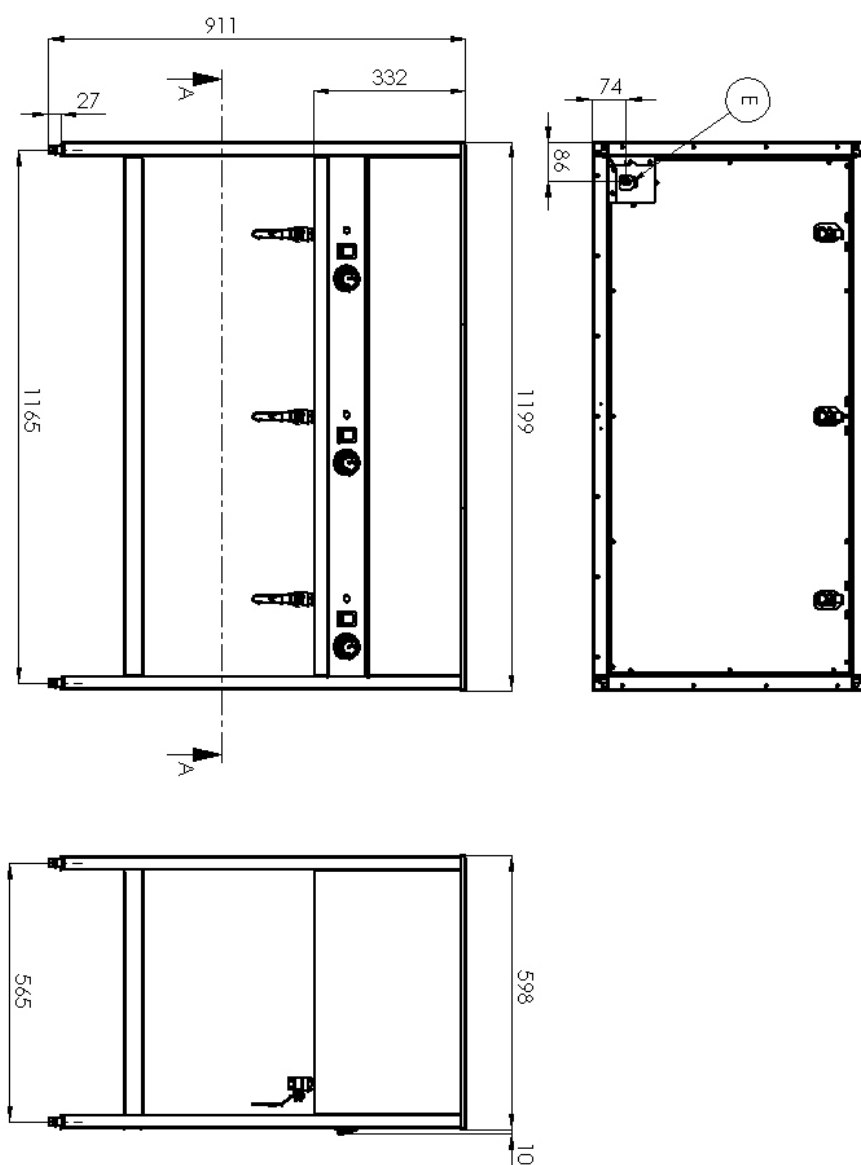
# Technical data sheet

Technical drawing



## Bain marie stationary electric GN 3-1/1 controllers on longer side with rack

|              |                                  |                               |
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# Technical data sheet

## Product benefits



### Bain marie stationary electric GN 3-1/1 controllers on longer side with rack

|              |                                  |                               |
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1

#### Deep-draft bathtubs

basins without sharp transitions, edges and corners

- easy maintenance
- perfect sanitation

2

#### Controlling each bath separately

variability of use

- possibility to keep different foods at different temperatures

3

#### All-stainless steel construction

harmless to health for contact with food  
robustness

- perfect sanitation
- long service life

4

#### Drain valve under the bathtub

safer placement of the drain valve

- valve positioning prevents unintentional contact and possible scalding

# Technical data sheet

## Technical parameters



### Bain marie stationary electric GN 3-1/1 controllers on longer side with rack

|                  |                                  |                               |
|------------------|----------------------------------|-------------------------------|
| <b>Model</b>     | <b>SAP Code</b>                  | 00000084                      |
| <b>BMSD 3120</b> | <b>A group of articles - web</b> | Pasta cookers and Bain Marine |

**1. SAP Code:**

00000084

**2. Net Width [mm]:**

1199

**3. Net Depth [mm]:**

598

**4. Net Height [mm]:**

905

**5. Net Weight [kg]:**

53.00

**6. Gross Width [mm]:**

755

**7. Gross depth [mm]:**

1310

**8. Gross Height [mm]:**

1010

**9. Gross Weight [kg]:**

55.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Stationary

**12. Power electric [kW]:**

2.100

**13. Loading:**

230 V / 1N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Exterior color of the device:**

Stainless steel

**16. Material:**

AISI 304 top plate, AISI 430 cladding

**17. Maximum device temperature [°C]:**

90

**18. Minimum device temperature [°C]:**

30

**19. Drain:**

Yes

**20. Number of GN / EN:**

3

**21. GN / EN size in device:**

GN 1/1

**22. GN device depth:**

200

**23. Cross-section of conductors CU [mm²]:**

0,5

**24. Device properties:**

Warmed