

Technical data sheet

Product features



Food display island heated, bain marie tub GN 3-1/1 - 200 mm, Inox

Model	SAP Code	00012175
TR RED+ 3I	A group of articles - web	Sideboards and showcases



- Buffet type: RED - heated, Bain Marie
- Device properties: Warmed
- Number of GN / EN: 3
- GN / EN size in device: GN 1/1
- GN device depth: 200
- Minimum device temperature [°C]: 60
- Maximum device temperature [°C]: 90

SAP Code	00012175	Loading	230 V / 1N - 50 Hz
Net Width [mm]	1169	Number of GN / EN	3
Net Depth [mm]	650	GN / EN size in device	GN 1/1
Net Height [mm]	1488	GN device depth	200
Net Weight [kg]	102.00	Minimum device temperature [°C]	60
Power electric [kW]	1.500	Maximum device temperature [°C]	90

Technical data sheet

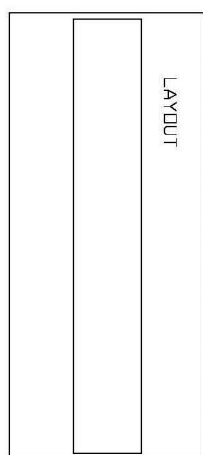
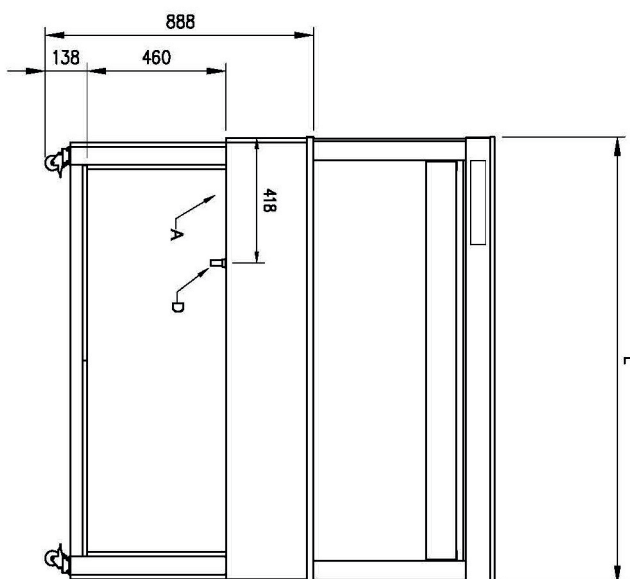
Technical drawing



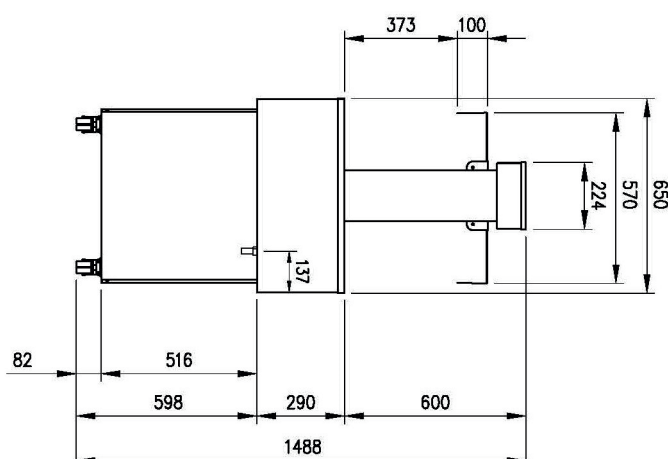
Food display island heated, bain marie tub GN 3-1/1 - 200 mm, Inox

Model	SAP Code	00012175
TR RED+ 3I	A group of articles - web	Sideboards and showcases

A= ELECTRICAL CONNECTION
D= WATER DISCHARGE ø14



GN	L
3/1	1169
4/1	1494
6/1	2144



Technical data sheet

Product benefits



Food display island heated, bain marie tub GN 3-1/1 - 200 mm, Inox

Model	SAP Code	00012175
TR RED+ 3I	A group of articles - web	Sideboards and showcases

1

One large bathtub

- one controller for the whole bain
- one controller for the whole bain
 - very easy to use
 - easy maintenance

2

GN insertion up to 200mm

- variability of use
 - possibility of heating different types of food and larger volumes
 - saving time, space, costs

3

Rounded corners

- basins without sharp edges and corners
 - higher hygienic safety
 - time saving due to easy cleaning

4

All-stainless steel construction

- harmless to health for contact with food
- robustness
 - long service life
 - very easy to clean

5

Halogen lighting

- heating from above
 - more even heating of food
 - greater hygienic safety

6

Travel wheels

- portable buffet table
 - greater flexibility in dispensing
 - possibility of use at banquets
 - easier and safer handling

7

Breath galley

- galerka made of hygienic Plexiglas with motorized displacement
 - hygienic food protection
 - heating and lighting of food from above

Technical data sheet

Technical parameters



Food display island heated, bain marie tub GN 3-1/1 - 200 mm, Inox

Model	SAP Code	00012175
TR RED+ 3I	A group of articles - web	Sideboards and showcases

1. SAP Code:

00012175

2. Net Width [mm]:

1169

3. Net Depth [mm]:

650

4. Net Height [mm]:

1488

5. Net Weight [kg]:

102.00

6. Gross Width [mm]:

1233

7. Gross depth [mm]:

750

8. Gross Height [mm]:

1595

9. Gross Weight [kg]:

111.00

10. Device type:

Electric unit

11. Material:

Stainless steel

12. Buffet type:

RED - heated, Bain Marie

13. Device properties:

Warmed

14. Exterior color of the device:

RAL

15. Power electric [kW]:

1.500

16. Loading:

230 V / 1N - 50 Hz

17. Number of GN / EN:

3

18. GN / EN size in device:

GN 1/1

19. GN device depth:

200

20. Minimum device temperature [°C]:

60

21. Maximum device temperature [°C]:

90

22. Interior lighting:

No

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

0,5