Technical data sheet

Product features

Bain marie trolley electric GN 3-1/1 heated cupboard controllers on shorter side 230 V / 1N		
Model	**SAP Code**	00008659
BMPK 3120 CSH	**A group of articles - web**	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

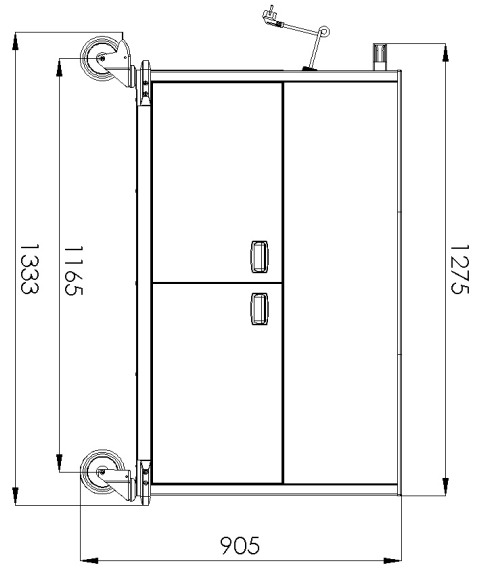
SAP Code	00008659	**Power electric [kW]**	2.900
Net Width [mm]	598	**Loading**	230 V / 1N - 50 Hz
Net Depth [mm]	1254	**Number of GN / EN**	3
Net Height [mm]	905	**GN / EN size in device**	GN 1/1
Net Weight [kg]	103.00	**GN device depth**	200

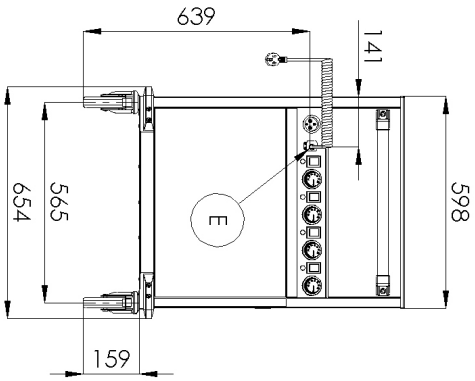
RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

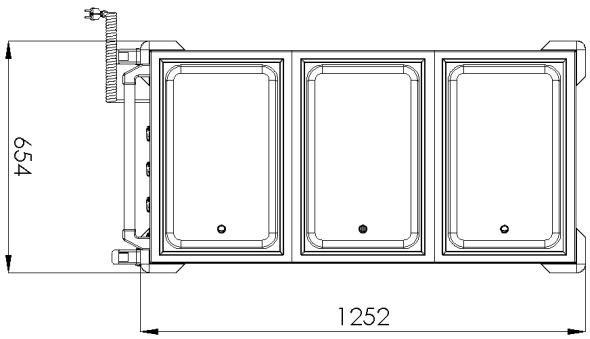
Technical data sheet

Technical drawing

Bain marie trolley electric GN 3-1/1 heated cupboard controllers on shorter side 230 V / 1N		
Model	**SAP Code**	00008659
BMPK 3120 CSH	**A group of articles - web**	Pasta cookers and Bain Marine







RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Product benefits

Bain marie trolley electric GN 3-1/1 heated cupboard controllers on shorter side 230 V / 1N		
Model	**SAP Code**	00008659
BMPK 3120 CSH	**A group of articles - web**	Pasta cookers and Bain Marine

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 **Heated substructure**

possibility to store and heat plates

- space saving
- no need for an extra rack

5 **Drain valve under the bathtub**

safer placement of the drain valve

- valve positioning prevents unintentional contact and possible scalding

6 **Handrail**

handle made of robust stainless steel tube
possibility of placement on the shorter or longer side

- easy handling of the dispensing tub

7 **Braked wheels**

easier handling

- more comfort for the operator
- safety
- stability

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Bain marie trolley electric GN 3-1/1 heated cupboard controllers on shorter side 230 V / 1N		
Model	**SAP Code**	00008659
BMPK 3120 CSH	**A group of articles - web**	Pasta cookers and Bain Marine

1. **SAP Code:**
   00008659
2. **Net Width [mm]:**
   598
3. **Net Depth [mm]:**
   1254
4. **Net Height [mm]:**
   905
5. **Net Weight [kg]:**
   103.00
6. **Gross Width [mm]:**
   755
7. **Gross depth [mm]:**
   1310
8. **Gross Height [mm]:**
   1010
9. **Gross Weight [kg]:**
   112.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    On wheels
12. **Power electric [kW]:**
    2.900
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. **Adjustable feet:**
    No
20. **Drain:**
    Yes
21. **Number of GN / EN:**
    3
22. **GN / EN size in device:**
    GN 1/1
23. **GN device depth:**
    200
24. **Cross-section of conductors CU [mm²]:**
    0,75
25. **Device properties:**
    Warmed

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062