



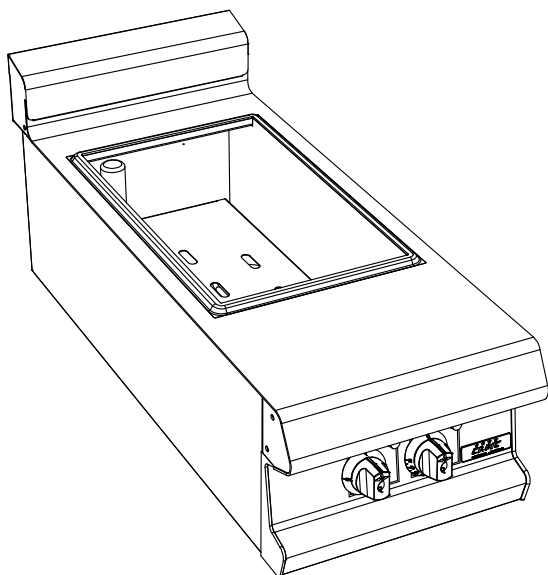
The reference in catering equipment

GRANDE CUISINE ABM8 BAIN MARIE ELEC. GN 1/1

TOP ONLY

## **GRANDE CUISINE 1000**

### **FRONT 400**



#### **Descriptions :**

External dimensions : 400x1000x270

Top in brushed 18.10 stainless steel

Top thickness 3 mm

body 1 mm in brushed stainless steel

Structure 2 mm in stainless steel

folded front edge radius 20 mm

Back edge forming a chimney cover

Front without any visible screw

#### **Top :**

18.10 stainless steel tank, thick 2mm

Tank dimensions: 306x510x220

For GN 1/1 tray (not provided)

Heating by reinforced stainless steel resistances

Regulation by thermostat 30-110°C

Power : 1,6 kW

Draining by 1/4 turn tap on Front

#### **Base unit :**

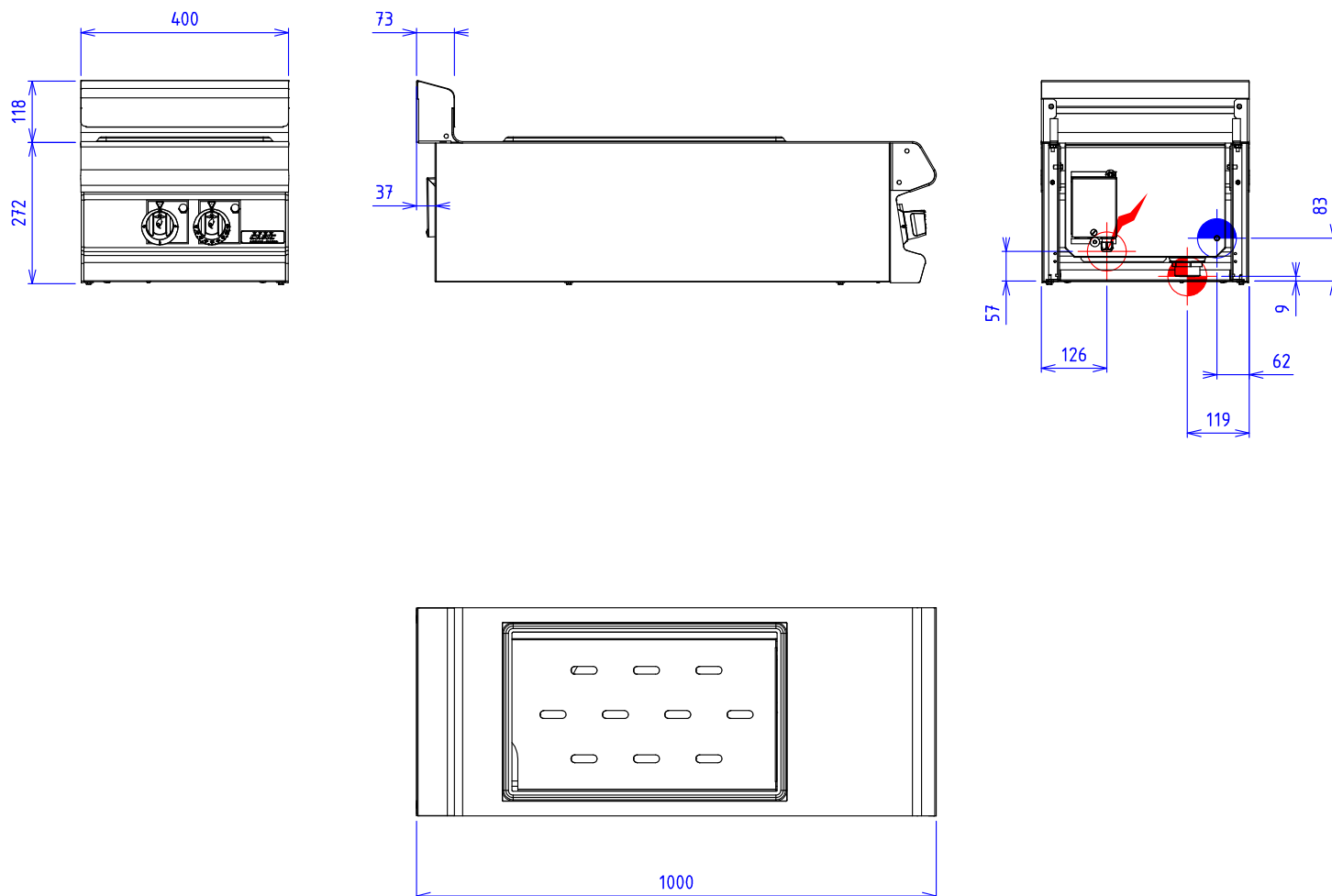
#### **Options :**

thermostatic digital regulation

and automatique water level (X901037)

Joining strips between GN trays(X900421)



## GRANDE CUISINE ABM8 BAIN MARIE ELEC. GN 1/1 TOP ONLY



### **GAS :**

**ELEC :**  Electric power : 1,6 kW Elec reservation : internal wiring Elec fitting : 230V Mono+T

Electrical devices standard to the norm EN 60-335

**WATER :**  hot or cold water feeding: Raccord 15/21 socket  
 Drain fitting: 40/49 threaded union (1.1/2)