



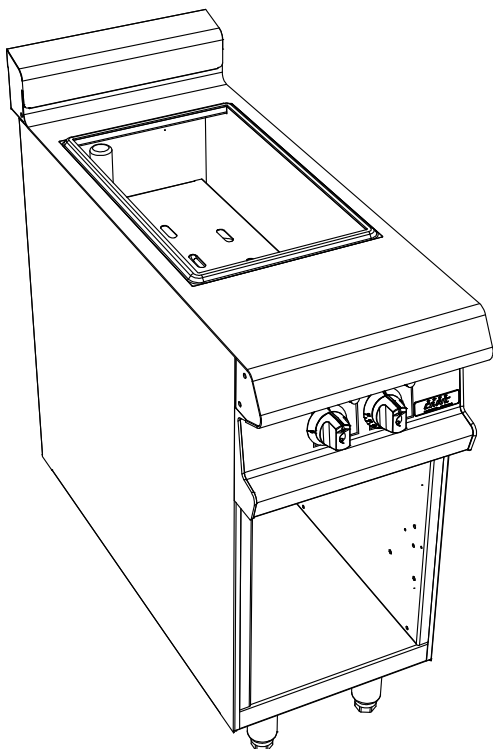
The reference in catering equipment

GRANDE CUISINE ABM8 BAIN MARIE ELEC. GN 1/1

OPEN CUPBOARD

GRANDE CUISINE 1000

FRONT 400



Descriptions :

External dimensions : 400x1000x900/930

Top in brushed 18.10 stainless steel

Top thickness 3 mm

body 1 mm in brushed stainless steel

Structure 2 mm in stainless steel

composite feet de 150 height adjustable

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 :

Construction in stainless steel 18.10

Structure 2 mm

body 1 mm

External dimensions : 400x724x650

Interior dimensions : 330x656x430

Front without any visible screw

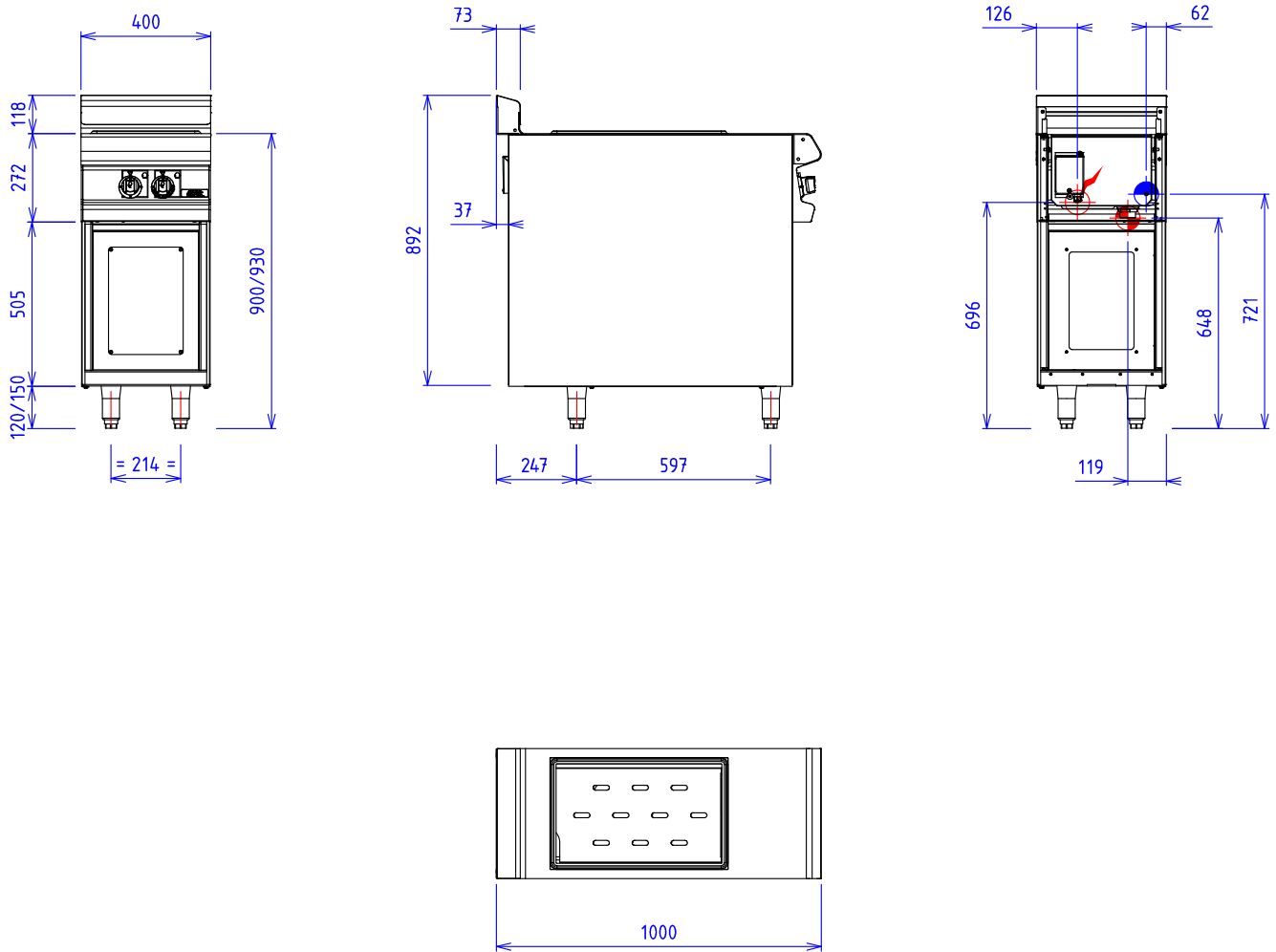
Options :

thermostatic digital regulation


and automatique water level (X901037)

Joining strips between GN trays(X900421)



GRANDE CUISINE ABM8 BAIN MARIE ELEC. GN 1/1 OPEN CUPBOARD



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)