

Modular Cooking - Amicus

Electric - Bain Marie

NEBM 4-60 (AM2)



Due to continuous technical development, the image shown may not represent the latest design of the unit.

DESCRIPTION

Table top electric bain marie with 600 mm depth and heating elements with a total of 2 kW connected load.

Usable for food warming before food distribution.

Made of AISI 304 with 1.5 mm top thickness, equipped with temperature control and drain valve on the front.

OTHER AVAILABLE MODELS

- N/A

MAIN FEATURES

- Powered with 1 x 2 kW rod heater.
- Water capacity up to 5 liters.
- Suitable for one GN 1/1 pan with a height of 100 mm.
- Fully welded AISI 304 tank for easy cleaning and increased hygienic.
- Manual water filling system.
- Drain valve with 3/4" (DN20) mounted on the front panel.
- Thermal-cut off when overheated.

CONSTRUCTION

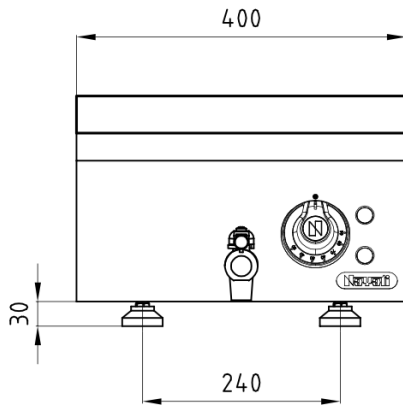
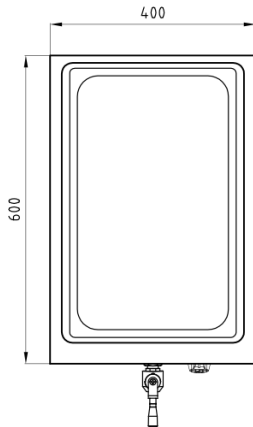
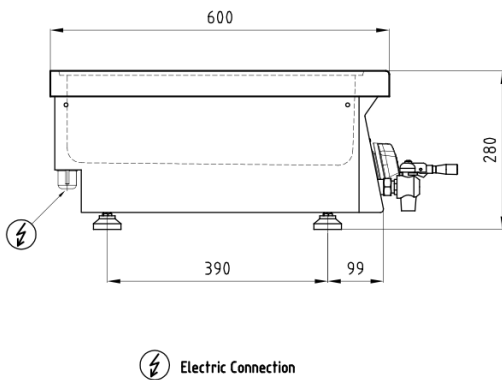
- External construction entirely with AISI 304.
- Top panel with 1.5 mm thickness. Orbital surface finishing: resistant toward scratches.
- Side panel with 0.8 mm.
- Front panel with 0.8 mm.
- Top panel with Orbital scratch-preventing finish.
- Rubber leg with 30 mm height
- IPX4 water protection level.

INCLUDED ACCESSORIES

- Power cable, H07RN-F (3 x 2.5 mm).

OPTIONAL ACCESSORIES

- Various GN pan configurations.

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 400 mm
Depth	: 600 mm
Height	: 280 mm

Cooking Surface

Cooking zones	: GN 1/1, 310 x 510 mm
Heating zones	: 1
Control type	: Modulating temperature control

Electrical Supply Data

Total connected load	: 2 kW
Voltage	: 230V, 1PNE AC / 50-60 Hz
Recommended fuse	: 13 A (slow)

Connections

Water	: N/A
Drain	: DN 20 (3/4")

Heat & Steam Emissions

Direct heat emission	: 0.1 kW
Latent heat emission	: 0.02 kW
Steam emission	: 0.03 kg/h

PACKAGING DATA

Width	: 430 mm
Depth	: 650 mm
Height	: 395 mm
Volume	: 0.11 m ³

WEIGHT

Net Weight	: 14 kg
Gross Weight	: 17 kg