



BAIN MARIE



E3407 Bain Marie

KEY FEATURES

- 1/1 gastronorm compatible
 - *choose your own configuration*
- Manual fill well
 - *no water supply required*
- Drain valve located at unit front
 - *simple to drain water from well*
- Temperature range of 70 - 90°C
 - *perfect for holding food at serving temperature*
- Accommodates containers up to 150mm depth
 - *allows a wide variety of foodstuff to be stored*
- Mounted upon adjustable legs
 - *can be located on any suitable worktop*
- Optional fixed and mobile stands available
 - *additional storage below unit*
- Laser-etched control icons
 - *permanent, indelible markings*

MODELS and ACCESSORIES

E3407 - bain marie

- Fully integrated extended flue
- Suiting kit
- Fixed stand
- Mobile stand

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit position. A clearance of 150mm should be observed between appliance and any combustible wall. Please consult the appliance installation manual for further details.

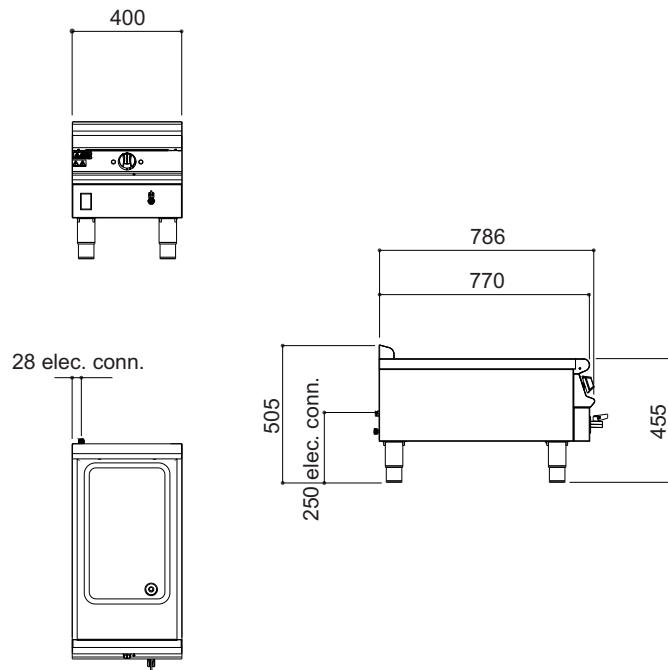




DOMINATOR PLUS

BAIN MARIE

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

E3407

Electrical rating (kW)	1.5
Electrical supply voltage	230V
Required electrical supply (amps)	13
Electrical current split (amps)	L1: 6.5
Element rating (kW)	1.5
Weight (kg)	19
Packed weight (kg)	26