



Series 650 - a range of cooking equipment for the professional kitchen. The series is defined by optimum energy use, powerful appliances, and ease of cleaning. The modular design means that the appliances are easy to combine and can be arranged flexibly. The appliance structure consists entirely of 18/10 stainless steel.

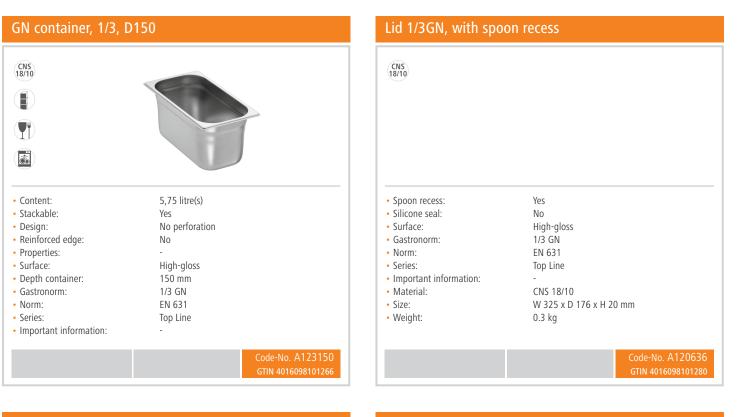
Power load:	1 kW 230 V 50/60 Hz
• Type:	Table-top unit
 Number of tanks: 	1
 Water connection: 	-
 Water supply tap: 	No
 Including: 	-
 Operating mode: 	Electro
 Material: 	CNS 18/10
 Important information: 	-
 Depth GN container 	150 mm
max.:	
 Not included in delive- 	-
ry:	
 Basin size, GN format: 	1 x 1/1 GN
 Equipment connection: 	Pluggable
 Temperature range: 	30 °C to 90 °C
Water drain tap:	Yes
Series:	650
• Size:	W 400 x D 650 x H 295 mm
• Weight:	15 kg





Bain Marie 650, W400, 1/1GN

Add on Products



Open base unit, 650	, W400, SS	Stainl.steel polish.spray 500ml can	
CNS 18/10			Every Constant of the second o
 Sub-counter unit type: Material: Important information: Height adjustable: Height-adjustable feet: Series: Size: Weight: 	Open CNS 18/10 - 560 mm to 660 mm Yes 650 W 400 x D 535 x H 560 mm 10 kg	 Content / can: Order quantity unit: Application: allow them to cool down first: Application: 	500 ml 1 box (12 cans) Remove heavy soiling such as grease residue first Do not spray onto hot surfaces Before use, bring the can to room temperature and shake well Spray sparingly onto the surfaces to be cleaned Rub evenly over the entire surface Polish with a dry cloth
	Code-No. 112020 GTIN 4015613432847		Code-No. 173031 GTIN 4015613360195