



SILVERLINK 600

The Silverlink 600 Electric Wet Heat Bain Marie safely holds sauces, soups, gravy and precooked foods for up to two hours at the ideal serving temperature

PRODUCT OPTIONS AND ACCESSORIES

- CC4 Lincat Silverlink 600 Free-standing Ambient Open-Top Pedestal with Doors - W 450 mm
- CN4 Lincat Silverlink 600 Free-standing Ambient Open-Top Pedestal without Doors - W 450 mm
- SLS4 Lincat Silverlink 600 Free-standing Floor Stand - for units W 450 mm
- HC4 Lincat Silverlink 600 Free-standing Heated Open-Top Pedestal with Doors - W 450 mm - 0.5 kW
- HCL4 Lincat Silverlink 600 Free-standing Heated Pedestal with Legs and Doors - W 450 mm - 0.5 kW

PRODUCT FEATURES

- Wet heat bain marie
- Ideal for holding foods for up to 2 hours at serving temperature
- 3 x 1/3 150mm deep gastronorms with lids are included
- This wet unit can also be used as a dry bain marie
- Plug and play for an easy installation
- Perfect for safely holding sauces, gravy & pre-cooked foods
- Adjustable temperature control

WEIGHTS & DIMENSIONS

Width	450 mil
Depth	600 mil
Height	290 mil
Weight	14.4 kg

SHIPPING DETAILS

Ship Width	70 cm
Ship Depth	55 cm
Ship Height	49.5 cm
Ship Weight	15.84 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Electricity	Number of Electrical Conductor Wires	1
Electrical Amps	4.3	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	1000	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	1 kW	Energy Saving	No

ADDITIONAL SPECIFICATIONS

Control Type	Rotary Control Knob	Modular	Yes
Drain	Yes	Mounting Position	Top Mount Drop-In
Gastronorm Capacity	3 x GN1/3	Number of Wells	3
Hot Food Well Application Type	Wet	Waterless	No
Insulated	No	Well Shape	Rectangle

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

