



Bain Marie 400mm wide

OE8601

- Compatible with standard GN 1/1 containers
- Optional gastronorm packs enable you to tailor the unit to your requirements
- Robust front mounted tap for easy drainage
- Unique, easy-to-clean flush fitting plate element
- Boil dry protection feature prevents element from overheating and failing
- Accurate thermostatic control maintains food at a constant and safe temperature



Bain Marie Features

- Flush fitting plate element
- Accurate thermostatic control
- Accommodates containers up to 150mm deep
- Manual fill, no water supply required
- Boil dry protection
- 304 grade stainless steel tank
- Drain tap located at front
- Supplied without GN containers/lids

Cleaning and Servicing

- Easy clean stainless steel external finish
- Easy clean flat base elements
- Unobstructed tank for easy cleaning

Overall Construction

- Permanent laser etched markings on fascia and knob
- 1.2mm stainless steel welded bull nose and hob surround
- 1.2mm stainless steel base panel
- 1.2mm stainless steel side panels
- Sits flush to the wall, recess for services
- Supplied on height adjustable 55-70mm high legs

Tank Construction

- 304 grade stainless steel tank
- 15mm drain tap

Inclusive Accessories

Available Options

Available Accessories

- OA8926 GN 1/1 container 1 required
- OA8927 GN 1/2 container 2 required
- OA8928 GN 1/3 container 3 required
- OA8971 Pedestal with doors for units 400mm wide
- OA8921 Floor stand for units 400mm wide
- LK11 Long leg kit

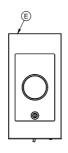




Technical Data

	OE8601
Width (mm)	400
Depth (mm)	800
Overall height (mm)	300
Height to hob (mm)	300
Total electricity power rating (kW)	1.8
Electrical supply 1N~+E 230V 50-60Hz Current Rating (Amps)	6.8
Net weight (kg)	25
Packed weight (kg)	33
Shipping volume (m3)	0.35
IPX Protection	IPX4

OE8601















TEMPORAL SET 10 SET 10

Fax: +44 (0)1522 875530

■ UK Sales e-mail: sales@lincat.co.uk

■ International Sales Tel: +44 1522 503250
■ International Sales e-mail: export@lincat.co.uk