

Opus 800

a natural evolution

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



OE8601

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

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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

