



SILVERLINK 600

#### PRODUCT OPTIONS AND ACCESSORIES

- CC7 Lincat Silverlink 600 Free-standing Ambient Open-Top Pedestal with Doors - W 750 mm
- CN7 Lincat Silverlink 600 Free-standing Ambient Open-Top Pedestal without Doors - W 750 mm
- SLS7 Lincat Silverlink 600 Free-standing Floor Stand - for units W 750 mm
- HC7 Lincat Silverlink 600 Free-standing Heated Open-Top Pedestal with Doors - W 750 mm - 0.5 kW
- HCL7 Lincat Silverlink 600 Free-standing Heated Pedestal with Legs and Doors - W 750 mm - 0.75 kW

#### PRODUCT FEATURES

- Dry heat bain marie
- Ideal for holding foods for up to 2 hours at serving temperature
- Base unit only supplied empty no gastronorms included
- Plug and play for an easy installation
- Perfect for safely holding sauces, gravy & pre-cooked foods
- Adjustable temperature control

Do you need to safely hold sauces, soups, gravy and precooked foods for up to two hours at the ideal serving temperature? This Silverlink 600 Electric Dry Heat Bain Marie does just that. Perfect for takeaways, restaurants and mobile caterers, the Bain Marie is designed to plug in and play so you'll be serving delicious dishes in no time. The unit also comes with an adjustable temperature control.

AIA FILE NUMBER:

ITEM NUMBER:

**WEIGHTS & DIMENSIONS**

Width	750 mil
Depth	600 mil
Height	290 mil
Weight	15.9 kg

**SHIPPING DETAILS**

Ship Width	85.5 cm
Ship Depth	70 cm
Ship Height	49.5 cm
Ship Weight	17.49 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	No	Mounting Position	Top Mount Drop-In
Gastronorm Capacity	3 x GN1/6, 6 x GN1/4	Number of Wells	9
Hot Food Well Application Type	Dry	Waterless	Yes
Insulated	No	Well Shape	Rectangle

**BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

TECHNICAL DRAWING

