



Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Wet Heat Bain Marie which comes with 1 x 4.5 litre round container and lids. Designed to plug in and play, the bain marie is highly portable and can be brought out as and when it's required, making it perfect for event catering. The wet heat method of this bain marie makes it gentler on delicate foods such as Hollandaise sauce and cream based sauces. However, it can also be used as a dry heat bain marie.

A/A FILE NUMBER:

PRODUCT FEATURES

- Wet heat bain marie
- Ideal for holding foods for longer periods of time
- 1 x 4.5ltr round container with lids are included
- This wet unit can also be used as a dry bain marie
- Plug and play for an easy installation

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	285 mil
Depth	400 mil
Height	240 mil
Weight	7.6 kg

SHIPPING DETAILS

Ship Width	48 cm
Ship Depth	38 cm
Ship Height	42 cm
Ship Weight	8.36 kg
Ship Method	Small Parcel (FedEx, UPS, DHL)
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

WATER, PLUMBING, AND DRAINAGE SPECS

Water Line Required	No
Drain Line Required	No
Drain Location	Front Mounted

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	Electric	Electrical Plug Type	UK 3-Pin Plug
Electrical Total Amperage	1.1 A	Number of Electrical Plugs	1
Electrical Volts	230V	Electrical Connection Type	Cord and Plug
Electrical Total Wattage	250 W	Number of Electrical Conductor Wires	1
Electrical Kilowatts	0.25 kW	Dedicated Circuit Required	No
Electrical Phase	1-Phase	Electrical Remarks	Single

ADDITIONAL SPECIFICATIONS

Capacity (Volume)	4 l	Mounting Position	Top Mount Drop-In
Construction Materials	Stainless Steel	Number of Wells	1
Control Type	Rotary Control Knob	Ventless Cooking Technology	No
Hot Food Well Application Type	Wet	Waterless	No
Insulated	No	Well Shape	Round
Modular	Yes		

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

