



Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Wet Heat bain marie which comes with 6 x 1/4 100mm deep gastronorms 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:

**LYNX**400

### PRODUCT FEATURES

- Wet heat bain marie
- Ideal for holding foods for longer periods of time
- 6 x 1/4 100mm 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

ITEM NUMBER:

**WEIGHTS & DIMENSIONS**

Width	850 mil
Depth	400 mil
Height	196 mil
Weight	20 kg

**SHIPPING DETAILS**

Ship Width	101.5 cm
Ship Depth	72 cm
Ship Height	45.5 cm
Ship Weight	22 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	3.3	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	750	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	0.75 kW	Energy Saving	No

**ADDITIONAL SPECIFICATIONS**

Capacity Volume	2 l	Legs or Casters	Not Applicable
Control Type	Rotary Control Knob	Modular	Yes
Drain	Yes	Mounting Position	Top Mount Drop-In
Gastronorm Capacity	6 x GN1/4	Number of Wells	6
Hot Food Well Application Type	Wet	Waterless	No
Insulated	No	Well Shape	Rectangle

**BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

TECHNICAL DRAWING

