



LYNX400

PRODUCT FEATURES

- Wet heat bain marie
- Ideal for holding foods for longer periods of time
- 2 x 1/4 100mm deep gastronorms with lids are included
- Plug and play for an easy installation

Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Wet Heat bain marie which comes with 2 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:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	285 mil
Depth	400 mil
Height	196 mil
Weight	7.8 kg

SHIPPING DETAILS

Ship Width	48 cm
Ship Depth	38 cm
Ship Height	42 cm
Ship Weight	8.58 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	1.1	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	250	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	0.25 kW	Energy Saving	No

ADDITIONAL SPECIFICATIONS

Capacity Volume	2 l	Modular	Yes
Control Type	Rotary Control Knob	Mounting Position	Top Mount Drop-In
Drain	Yes	Number of Wells	2
Gastronorm Capacity	2 x GN1/4	Waterless	No
Hot Food Well Application Type	Wet	Well Shape	Rectangle
Insulated	No		

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

