



SILVERLINK 600

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. With 4 x 1/4 150mm deep gastronorms and lids included, the unit also comes with an adjustable temperature control.

PRODUCT FEATURES

- Dry heat bain marie
- Ideal for holding foods for up to 2 hours at serving temperature
- 6 x 1/6 150mm deep gastronorms with lids are included
- Plug and play for an easy installation
- Perfect for safely holding sauces, gravy & pre-cooked foods
- Adjustable temperature control

WEIGHTS & DIMENSIONS

Width	450 mil
Depth	600 mil
Height	290 mil
Weight	13.9 kg

SHIPPING DETAILS

Ship Width	70 cm
Ship Depth	55 cm
Ship Height	49.5 cm
Ship Weight	14.85 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

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	Electric
Electrical Total Amperage	3.3 A
Electrical Volts	230V
Electrical Total Wattage	1000 W
Electrical Kilowatts	1 kW
Electrical Phase	1-Phase

Electrical Plug Type	UK 3-Pin Plug
Number of Electrical Plugs	1
Electrical Connection Type	Cord and Plug
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	No
Electrical Remarks	Single

ADDITIONAL SPECIFICATIONS

Construction Materials	Stainless Steel
Control Type	Rotary Control Knob
Hot Food Well Application Type	Dry
Insulated	No
Modular	Yes

Mounting Position	Top Mount Drop-In
Number of Wells	6
Ventless Cooking Technology	No
Waterless	Yes
Well Shape	Rectangle

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

