LINCAT LYNX ELECTRIC COUNTER-TOP BAIN MARIE - WET HEAT - INC. 6 X 1/4 GN DISHES - W 850 MM - 0.75 KW

MODEL: LBM3W



UKKeep 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.

LYNX400

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

AIA FILE NUMBER:

ITEM NUMBER:

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WEIGHTS & DIMENSIONS

Product Width	850 mm
Product Depth	400 mm
Product Height	196 mm
Product Dimensions (WxDxH) (mm)	850 Millimeter X 400 Millimeter X 196 Millimeter

SHIPPING DETAILS

Ship Width	101.5 cm
Ship Depth	72 cm
Ship Height	45.5 cm
Ship Weight	22 kg
Ship Method	Small Parcel (Ups Fedex Dhl)
Shipping Package Type	Pieces

PRODUCT CERTIFICATION ICONS

IP23 UK CA Made in UK

ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	230V

bidding specifications

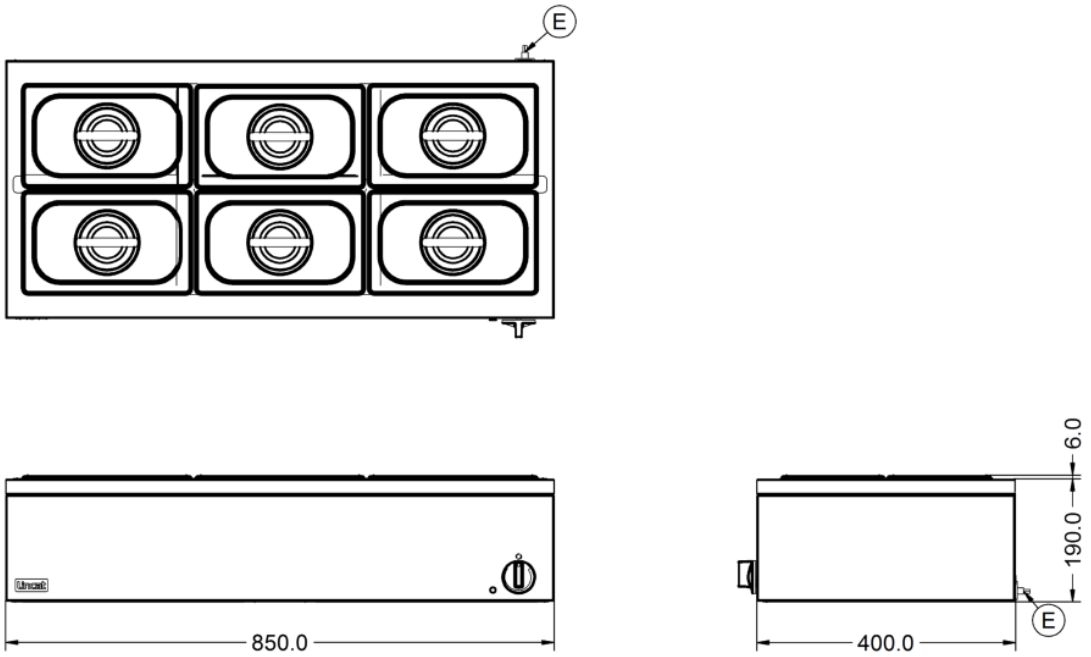
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TECHNICAL DRAWING



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