



PRODUCT FEATURES

- Dry 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

Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Dry 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 dry heat means the bain marie heats up quicker than its wet counterpart as the container is being directly heated rather than being diffused through water.

WEIGHTS & DIMENSIONS

Width	285 mil
Depth	400 mil
Height	240 mil
Weight	6.1 kg

SHIPPING DETAILS

Ship Width	48 cm
Ship Depth	38 cm
Ship Height	42 cm
Ship Weight	6.71 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	1.1 A
Electrical Volts	230V
Electrical Total Wattage	250 W
Electrical Kilowatts	0.25 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

Capacity (Volume)	4 l
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	1
Ventless Cooking Technology	No
Waterless	Yes
Well Shape	Round

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

