

Bain Marie Units

The new Self Service Fit System is a flexible solution with compact dimensions to solve the problems of food servery in any location. It is versatile and trendy (with its appealing aesthetics thanks to the cherry wood finish or the stainless steel panelling). The **bain marie units** are ideal for the maintenance at the correct temperature of hot food in containers and the cupboards can be used as a storage areas for crockery. The models detailed on this sheet are bain marie units (in stainless steel finish and cherry wood finish) 750, 1125 and 1500 mm in lenght (2,3 and 4 GN).



Bain marie units include:

- - wheels
- pannelings in stainless steel or with cherry wood finish
- doors on the operator side in stainless steel or with cherry wood finish
- 1 tray slider in stainless steel or with cherry wood finish
- 1 overshelf with hot lights
- Well with drainage tap and rounded corners to facilitate cleaning operations. The well dimensions allow the storage of GN 1/1 containers (2 in the model 750 mm in length, 3 in the model 1125 mm in length and 4 in the model 1500 mm in length) or various combinations of containers, all with a maximum height of 200 mm (available as accessories).

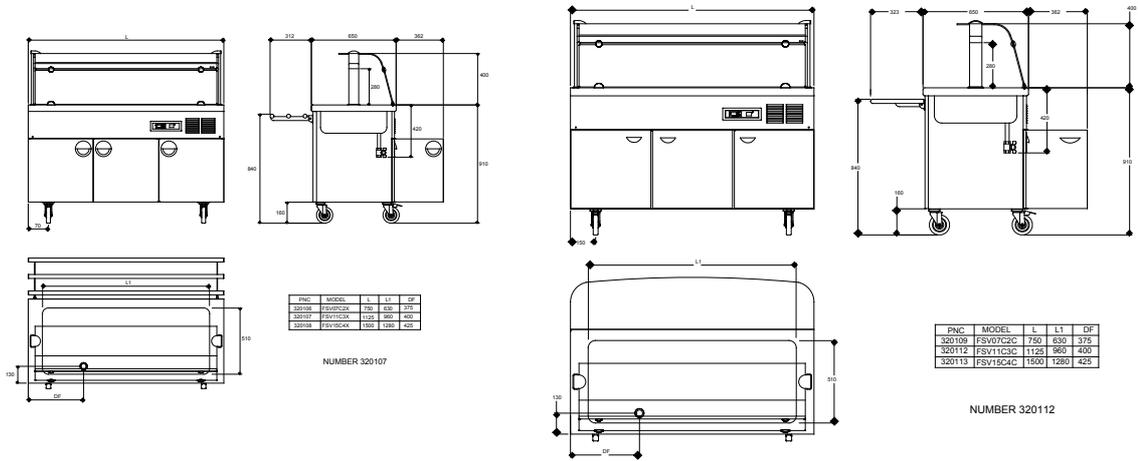
- 304 AISI stainless steel top with rounded edges.
- Manual water filling is standard; an electrovalve to fill up with water available as special.
- Thermostatically controlled temperature can be set from +20 to +90°C, at ambient temperature, following HACCP rules.
- Digital control panel.
- Endowed with high-speed heaters reducing pre-heating time (15% less than standard heaters).
- Electronic overheating protection.
- The cupboards on the operator side, are closed by doors (in stainless steel or with cherry wood finish).

- The tray slider is constructed in 304 AISI stainless steel tubing or with cherry wood finish and is installed on the customer side. The tray slider can also be folded down to facilitate passage of the units through doorways.
- All units are mounted on four wheels, 150 mm in height (two with brakes), but can be mounted on 150 mm high feet (as special).
- Optional tilting plinth can be installed to cover the feet as special.
- All models comply with the standards required by the main international approval bodies and are CE marked.

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Electrolux



Fit System

Bain Marie Units

FBB0010

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Subject to change without notice

	FSV07C2X 320106	FSV11C3X 320107	FSV15C4X 320108	FSV07C2C 320109	FSV11C3C 320112	FSV15C4C 320113
LEGEND						
C - Water drain	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
I - Electrical connection	230 V, 1N, 50					
TECHNICAL DATA						
Bain Marie	●	●	●	●	●	●
External dimensions - mm						
width	750	1125	1500	750	1125	1500
depth	650	650	650	650	650	650
height	1320	1320	1320	1320	1320	1320
Number of doors	2	3	4	2	3	4
Door type	Hinged	Hinged	Hinged	Hinged	Hinged	Hinged
Well						
number	1	1	1	1	1	1
width - mm	630	955	1280	630	955	1280
depth - mm	510	510	510	510	510	510
height - mm	210	210	210	210	210	210
temperature - °C	80°/90°	80°/90°	80°/90°	80°/90°	80°/90°	80°/90°
Power - kW						
installed-electric	1.32	2.47	2.62	1.32	2.47	2.62
Net weight - kg.	61	93	127	69	102	139
Supply voltage	230 V, 1N, 50					
Cherry wood finish				●	●	●
Stainless steel finish	●	●	●			