

Bain-Marie STEAM

With adjustable steam addition

Bain-Marie STEAM for a longer lasting freshness of the goods

- Steam addition adjustable in 6 steps for optimal product quality
- Fully automatic steam generator with tank/pump system for automatic water filling
- No water connection or drain required
- Climate control slider for adjusting the humidity distribution
- Easy cleaning: fold-up hotplate and removable humidifier tray



The advantage of the Bain-Marie STEAM is the adjustable steam addition! Higher humidity slows down the drying process when keeping food warm – the goods stay fresh longer!

Since humidity and temperature can be adjusted independently of each other, there are practically no problems with fogged glass panes.

Another advantage is the removable water bowl, which can be easily cleaned and descaled outside of the device. If the limescale build-up is too extreme, as can quickly happen with tap water with a high lime content, the removable water bowl can be

Preferred application:

For keeping solid foods warm, such as meat products and filled pasta.

easily replaced. The water bowl is a standard GN container and therefore easy to obtain.

| Bain-Marie STEAM | Dimensions (Width – Depth) | Necessary Heat Radiator | Tank/Pump System | Fixed Water Connection | Connection |
|--|-------------------------------|----------------------------|------------------|---------------------------|-------------|
| Effective Height 100 External Height 268 mm | | | Art.-No. | Art.-No. | |
| Bain-Marie STEAM GN 1/1 | W 491 mm, D 703 mm | 1 x 500 W | 33343 | --- | 230V/1.68kW |
| Bain-Marie STEAM GN 2/1 | W 780 mm, D 703 mm | 2 x 500 W | 33344 | 33354 | 230V/2.38kW |
| Bain-Marie STEAM GN 3/1 | W 1120 mm, D 703 mm | 3 x 500 W | 33345 | 33355 | 230V/3.58kW |

Special Accessories

Heat radiator 500 watts, length 591 mm
Heat radiator 1000 watts, length 880 mm
Heat radiator 1500 watts, length 1220 mm

Art.-No.
33346
33347
33348

Tip:

A higher humidity and longer keep-warm times can be achieved with a closed glass construction!

13. Bain-Maries

Bain-Marie STEAM



Description

Dry heated Bain-Marie with adjustable steam addition for Gastro-Norm containers that are 100 mm deep.

To operate it, the customer should provide a glass top that should only be open on the operator side.

For longer keep-warm times, the glass construction must be designed closed on all sides.

Above the device at a distance of approx. 300 mm, a heat radiator (500 W per GN) is required, which can be connected directly to the controller.

The heating plate, the heat radiator to be provided by the customer and the steam generator can each be adjusted in 6 steps.

Design

Interior and exterior are made entirely of stainless steel with high-temperature resistant insulation. All visible sides have a ground surface.

The heating is made by a powerful large-area heating plate and a powerful quartz radiator with medium and long-wave infrared radiation. The heating plate can be easily folded up for cleaning the interior and is self-holding in the open position.

The steam generator operates fully automatically and is equipped with a tank/pump system and an automatic water filling system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

The humidifier tray of the steam generator can be easily removed for cleaning. It can be cleaned in a dishwasher.

An empty water tank is shown in the display. In addition, there is a short signal tone that reminds you every 20 seconds that there is an error message.

The service-friendly controller can be folded down so that all test points are easily accessible.

Delivery includes:

- GN holding frame with perforation for mounting GN containers (100 mm deep)
- Separator bars for GN 2/4
- Climate control slider for adjusting the humidity distribution

Version "Tank/Pump System"

The water filling of the steam generator is made automatically via a tank/pump system. The water tank can be placed under the device in the counter furniture and can be easily removed for daily filling.

Delivery includes water tank (5 litres) with pump system.

Version "Fixed Water Connection"

The device is equipped with a drain (connection 1 1/4" external thread) and a solenoid valve (3/4" external thread).

Delivery includes water connecting hose 1.5 m; 3/4" for the connection to an on-site water tap.

The drain must be connected by the customer via drain trap and funnel outlet.

Design "Heat Radiator"

Heat radiator with high infrared portion for a large heat dissipation. Longer lifespan due to additional protection tube made of quartz glass. Water splash, cleaning agents, fingerprints, etc., can no longer come into contact with the lamp body. Protection of the food in case of bursting lamp body.

Included with delivery is a 1.5 m long silicone connecting cable.

Please note:

Make sure that there is good ventilation when installing the radiator. Hot air must be able to rise freely upwards. Maximum humidity of 75% at the installation place. Water condensation must not occur at the place of installation.

The heat radiators are suitable for the WIHA TOP 3535 glass supports system.

