



Catalogue
CATERING
Chapter
COOKING

Model
BM-G910 LPG 230V 1N

19031196

14/12/2018

GAS BAIN MARIE, BM-G910

Bain marie are ideal machines to keep the temperature of products such as sauces, stews or garnish. You can either put pans directly on them or you may use Gastronorm containers.

Thanks to the well dimensions and the separating cross bars, it may be used with different GN container types depending on in each machine configuration options.

2 mm stainless AISI-304 steel top with rounded edges for easy cleaning.

Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish.

Integrated AISI-304 stainless steel well with rounded edges for easy cleaning.

The well can be configured to fit different Gastronorm containers of different sizes and 150 mm deep. Well dimensions: GN-2x[1/1 + 1/3].

Well capacity: 44 litres.

Standard equipment: 3 crossbars for Gastronorm containers support.

The top is ready to have a water inlet installed to fill the well.

The well can be easily emptied by extracting the overflow tube.

Heating by stainless steel burner outside the well.

Electronic ignition. Access tube for manual ignition.

Range of temperature between 30 and 90 °C controlled by thermostat.

Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

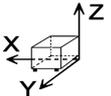
Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

IPX5 grade water protection equipment.

DIMENSIONS

X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	290 mm	Z Gross height	535 mm
Net Weight	54,0 kg	Gross Weight	73,0 kg
Net volume	0,223 m3	Gross volume	0,459 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,100 kW
Voltage	230V - 1N
Amperage	2A
Electric frequency	50/60Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	LPG
Gas power	6,50 kW
Gas consumption	0,500 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar

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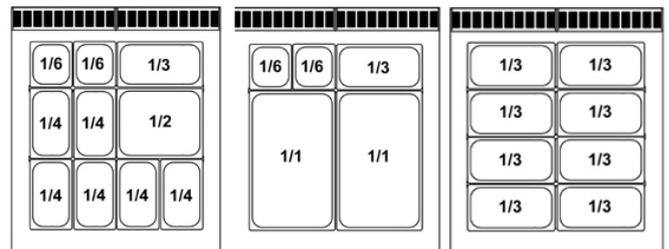
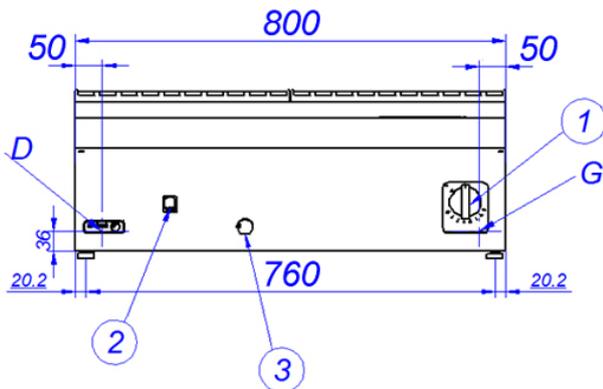
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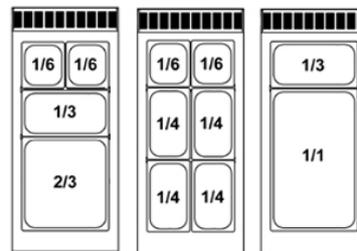
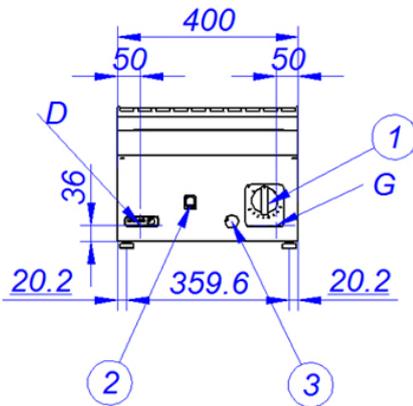
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BM-G910



BM-G905



- | | |
|----------------------------------|-----------------------|
| G – Entrada de Gas | Gas Inlet |
| D – Desagüe | Drainage |
| 1 – Válvula de gas | Gas valve |
| 2 – Pulsador tren de chispas | Piezoelectric ignitor |
| 3 – Orificio de encendido manual | Manual ignition hole |

