BAIN-MARIE WARMER | DROP-IN

MODEL ABMED24/24D

DROP-IN ELECTRIC BAIN-MARIE



Project:
Item #:
Qty:
CSI Section 11400:
Approval:
Date:



STANDARD FEATURES

- Perfect for warming foods, such as sauces, soups & more
- \blacksquare Stainless steel rounded corners, construction sanitary finish
- 304 stainless steel cooking tank
- 85°F 195°F Thermostatic control
- Supplied with water fill tap, overflow safety valve and drain valve ↓
- Factory and on-location training—the only full—service pasta machine manufacturer in North America

OPTIONAL FEATURES & ACCESSORIES

 $\hfill \ensuremath{\mathsf{U}}$ Variety of Bain-Marie containers

#1 Container - 20.8" x 12.8"

#2 Container - 14" x 12.8"

#3 Container - 12.8" x 10.4"

#4 Container - 12.8" x 7"

#5 Container - 10.4" x 6.4"

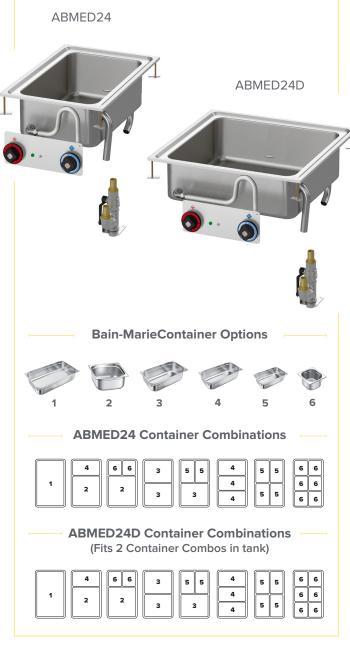
#6 Container - 7" x 6.4"

☐ Banjo Maria Stainless Steel Lid



☐ Banjo Maria Stainless Steel Lid with Cutout





Specifications subject to change without notice due to policy of continuous product improvement.



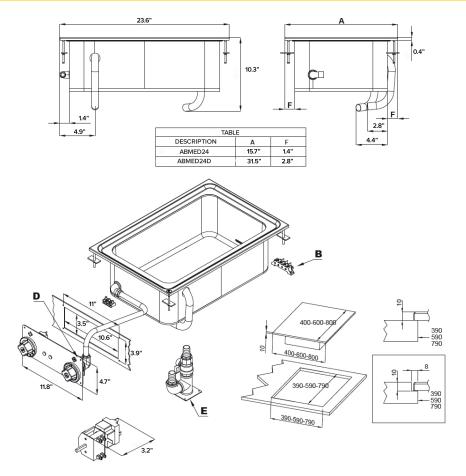
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ARCOBALENO

TECHNICAL SPECIFICATIONS

Model	ABMED24	ABMED24D
Tank	1	1
Tank Volume	7.5 gallons	15 gallons
Power (Electric Only)	230V/1/60Hz, 2.1 kW (9.2 Amps)	230V/3/60Hz, 4.2 kW (10.5 Amps)
Water Connection	FNPT 1/2"	FNPT 1/2"
Water Drainage	FNPT 1"	FNPT 1"
Machine Dimension	15.75"W x 23.75"D x 12"H	31.50"W x 23.75"D x 12"H
Tank Dimension	13"W x 21"D x 7"H	25"W x 21"D x 7"H
Net Weight	40 lbs	89 lbs
Shipping Weight	60 lbs	100 lbs
Shipping Class	85	85



■ WARRANTY

One Year:

For more information visit arcobalenollc.com/warranty

■ TRY BEFORE YOU BUY

TRY BEFOR

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality -at NO COST to you! Call for details.

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CAD file available. Please contact factory 717-394-1402.