BAIN-MARIE WARMER | DROP-IN

MODEL ABMED32/32D

DROP-IN FIFCTRIC BAIN-MARIE

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

CE AQ



STANDARD FEATURES

- Perfect for warming foods, such as sauces, soups & more
- 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

☐ 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"

#7 Container - 7" x 4.25"

□ 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.



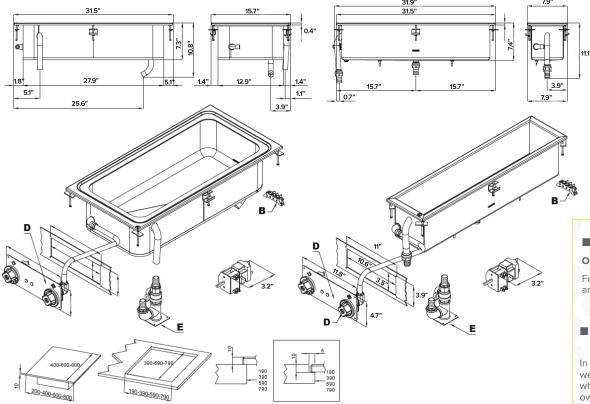
MODEL ABMED32/32D

DROP-IN ELECTRIC BAIN-MARIE

ARCOBALENO

TECHNICAL SPECIFICATIONS

Model	ABMED32	ABMED32D			
Tank	1	1			
Tank Volume	4 gallons	10 gallons			
Power (Electric Only)	230V/1/60Hz, 1.65 kW (7.2 Amps)	230V/1/60Hz, 2.85 kW (12.4 Amps)			
Water Connection	FNPT 1/2"	FNPT 1/2"			
Water Drainage	FNPT 1"	FNPT 1"			
Machine Dimension	8"W x 31.50"D x 12"H	15.75"W x 31.50"D x 12"H			
Tank Dimension	5"W x 28"D x 7"H	13"W x 28"D x 7"H			
Net Weight	35.50 lbs	46.50 lbs			
Shipping Weight	55 lbs	65 lbs			
Shipping Class	85	85			



■ WARRANTY

One Year:

For more information visit arcobalenollc.com/warranty

■ TRY BEFORE YOU BUY

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.