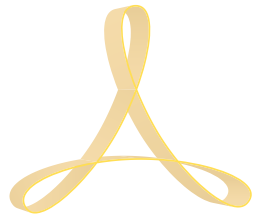


BAIN-MARIE WARMER | GAS MODEL ABMG28/28D

GAS BAIN-MARIE

MARIA



ARCOBALENO™

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



STANDARD FEATURES

- Perfect for warming foods, such as sauces, soups & more
- Stainless steel rounded corners, construction - sanitary finish
- Equipped with gas and Piezoelectric ignition, pilot light and thermocouple safety valves
- 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"

- ☐ Banjo Maria Stainless Steel Lid



- ☐ Banjo Maria Stainless Steel Lid with Cutout



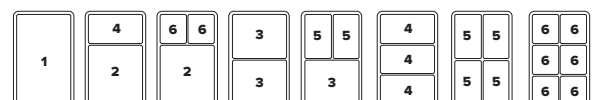
Bain-Marie Container Options



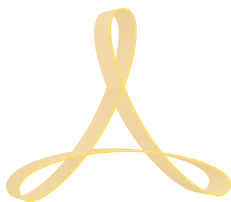
ABMG28 Container Combinations



ABMG28D Container Combinations (Fits 2 Container Combos in tank)



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



ARCOBALENO™

BAIN-MARIE WARMER | GAS

MODEL ABMG28/28D

GAS BAIN-MARIE

TECHNICAL SPECIFICATIONS

Model	ABMG28	ABMG28D
Tank	1	1
Tank Volume	Refer to Steam Pans	Refer to Steam Pans
Total Power	11,937 BTU/h, 3.5kW	22,168 BTU/h, 6.5kW
Water Connection	FNPT 1/2"	FNPT 1/2"
Water Drainage	FNPT 1"	FNPT 1"
Machine Dimension	15.75"W x 27.75"D x 35.50"H	31.50"W x 27.75"D x 35.50"H
Net Weight	108 lbs	150 lbs
Shipping Weight	130 lbs	170 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!
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