## BAIN-MARIE WARMER | ELECTRIC MODEL ABME28/28D

ARCOBALENO

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Project:				
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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 Plezoelectric 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





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



# BAIN-MARIE WARMER | ELECTRIC MODEL ABME28/28D

**ELECTRIC BAIN-MARIE** 

### ARCOBALENO"

### TECHNICAL SPECIFICATIONS

Model	ABME28	ABME28D		
Tank	1	1		
Tank Volume	Refer to Steam Pans	Refer to Steam Pans		
Total Power	230V/1/60Hz, 2.1kW	230V/3/60Hz, 4.2kW		
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	91 lbs	134.50 lbs		
Shipping Weight	110 lbs	155 lbs		
Shipping Class	85	85		



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.