BAIN-MARIE WARMER | ELECTRIC

MODEL ABME35/35D

ELECTRIC BAIN-MARIE



Project:	
tem #:	
Qty:	
Approval:	
Date:	

CE AQ

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

- $\hfill \ensuremath{\square}$ 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.



MODEL ABME35/35D

ELECTRIC BAIN-MARIE

ARCOBALENO

TECHNICAL SPECIFICATIONS

Model	ABME35	ABME35D
Tank	1	1
Tank Volume	Refer to Steam Pans	Refer to Steam Pans
Total Power	230V/1/60Hz, 2.85kW	230V/3/60Hz, 5.7kW
Water Connection	FNPT 1/2"	FNPT 1/2"
Water Drainage	FNPT 1"	FNPT 1"
Machine Dimension	15.75"W x 35.50"D x 35.50"H	31.50"W x 35.50"D x 35.5"H
Net Weight	115 lbs	168 lbs
Shipping Weight	125 lbs	190 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.