# BAIN-MARIE WARMER | GAS MODEL ABMG35/35D

ARCOBALENO<sup>™</sup>

CE AQ

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 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 | GAS MODEL ABMG35/35D

GAS BAIN-MARIE

#### TECHNICAL SPECIFICATIONS

Model	ABMG35	ABMG35D
Tank	1	1
Tank Volume	Refer to Steam Pans	Refer to Steam Pans
Total Power	11,937 BTU/h, 3.5kW	22,168 BUT/h, 6.5kW
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	123.50 lbs	178.50 lbs
Shipping Weight	145 lbs	200 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.