

BAIN-MARIE WARMER | ELECTRIC

ANNAMARIA



ARCOBALENO®
PASTA MACHINES

ABME35/35D

ELECTRIC BAIN-MARIE



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



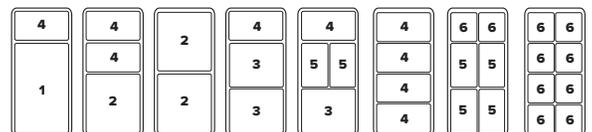
- Banjo Maria Stainless Steel Lid with Cutout



Bain-Marie Container Options

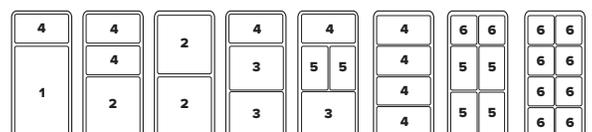


ABME35 Container Combinations



ABME35D Container Combinations

(Fits 2 Container Combos in tank)



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ABME35/35D

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 Dimensions	15.75"W x 35.50"D x 35.50"H	31.50"W x 35.50"D x 35.5"H
Shipping Dimensions	17"W x 38"D x 43"H	35"W x 38"D x 43"H
Machine Weight	115 lbs	168 lbs
Shipping Weight	125 lbs	190 lbs
Shipping Class	85	85

■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html



■ 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! Call for details.

