

# BAIN-MARIE WARMER | GAS

MARIA



ARCOBALENO®  
PASTA MACHINES

## ABMG28/28D

GAS 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



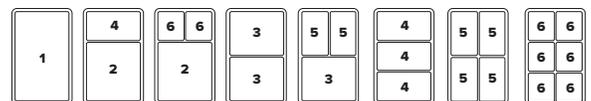
□ Banjo Maria Stainless Steel Lid with Cutout



#### Bain-Marie Container Options

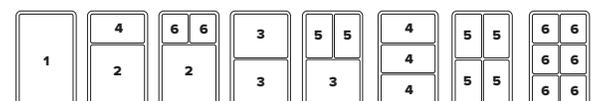


#### ABMG28 Container Combinations



#### ABMG28D Container Combinations

(Fits 2 Container Combos in tank)



# BAIN-MARIE WARMER | GAS



## ABMG28/28D

### 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 Dimensions	15.75"W x 27.75"D x 35.50"H	31.50"W x 27.75"D x 35.50"H
Shipping Dimensions	17"W x 31"D x 43"H	34"W x 31"D x 43"H
Machine 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.html](http://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.

