

BAIN-MARIE WARMER | GAS

MARIA



ARCOBALENO®
PASTA MACHINES

ABMG35/35D

GAS BAIN-MARIE



STANDARD FEATURES

- Perfect for warming foods, such as sauces, soups & more
- 85°F - 195°F Thermostatic control
- 304 stainless steel warming tank
- Rounded corners, rear backsplash, and stainless steel construction - sanitary finish
- Equipped with Piezoelectric ignition, pilot light and thermocouple safety valves
- Supplied with gas regulator (installation required)
- Supplied with water fill tap, overflow safety valve and drain valve
- Height adjustable legs - counter height 35" to 37"
- Equipped for Natural Gas installation
- Liquid Propane (LP) is available upon request at time of order
- 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



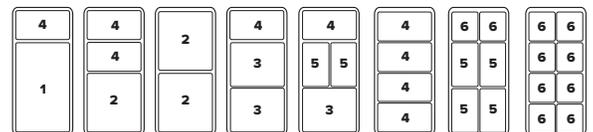
Banjo Maria Stainless Steel Lid with Cutout



Bain-Marie Container Options

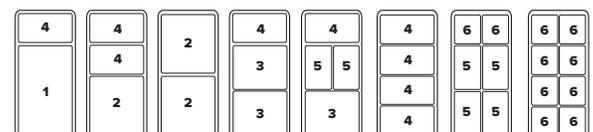


ABMG35 Container Combinations



ABMG35D Container Combinations

(Fits 2 Container Combos in tank)



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ABMG35/35D 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 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	123.50 lbs	178.50 lbs
Shipping Weight	145 lbs	200 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.

