



*we*innovate cooking

KITCHENS

650 SERIE

BAIN MARIES

Model

OB64E

Code

CR0854389

General characteristics

The SNACK 650 range by OLIS has been created with a distinctive design for all its equipment, both in the top and single-unit version, with large knobs and an ergonomic shape for the control panels. The wide selection of machines and their high performance make this range the ideal choice for rooms with a limited amount of space that still need efficient machines. The range's modularity allows for endless combinations with installations placed on cabinet bases or tables.

ELECTRIC BAIN MARIE



Technical/functional characteristics

The installed power for the electric bain marie ensures that the heating capacity of the appliance is reached rapidly and the pre-selected operating temperature is maintained. The tank is designed to contain Gastro Norm containers up to a 150 mm high and is sloped towards the front to allow water to flow out correctly from the drain tap located on the front of the machine. The appliance is equipped with a safety thermostat, adhesive heating elements and a light signalling the heating function. The temperature can be adjusted with a thermostatic control from 30 to 90°C.

Technical Data

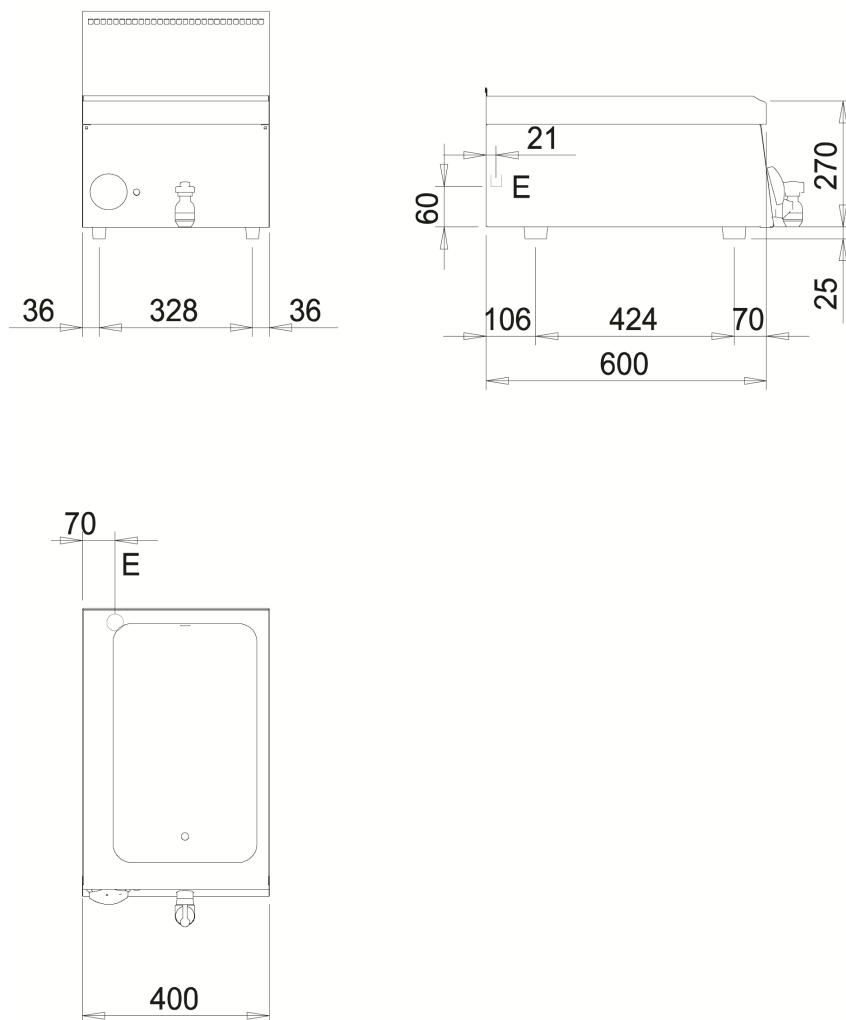
Model	OB64E
Width (mm)	400,00
Depth (mm)	650,00
Height (mm)	295,00
VOLUME	0,11
WEIGHT	15,00
SUPPLY	EL
Gas power	
Electric power	1
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	
TANK DIMENSIONS	300x510x170h
Tank capacity (l)	GN1/1

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OB64E



KEY

- E** power supply
- G** gas connection
- H2O** water inlet
- S** water outlet

Connection	Power	Diameter	Supply
Gas connection			
Electric connection	1	230	
Cold water connection			0
Hot water connection			
Cold soft water connection			
Drain (Ø)			
2° Drain (Ø)			