



SILVERLINK 600

Do you need to safely hold sauces, soups, gravy and precooked foods for up to two hours at the ideal serving temperature? This Silverlink 600 Electric Wet Heat Bain Marie does just that. Perfect for takeaways, restaurants and mobile caterers, the unit, which can also be used as a dry bain marie, is designed to plug in and play so you'll be serving delicious dishes in no time. It also comes with an adjustable temperature control.

PRODUCT FEATURES

- Wet heat bain marie
- Ideal for holding foods for up to 2 hours at serving temperature
- 6 x 1/6 150mm deep gastronorms with lids are included
- Plug and play for an easy installation
- Perfect for safely holding sauces, gravy & pre-cooked foods
- Adjustable temperature control

WEIGHTS & DIMENSIONS

Width	40 mil
Depth	600 mil
Height	290 mil
Weight	13.9 kg

SHIPPING DETAILS

Ship Width	70 cm
Ship Depth	55 cm
Ship Height	49.5 cm
Ship Weight	15.29 kg
Number of Shipment Parcels	1
Ship Method	Small Parcel (FedEx, UPS, DHL)
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	Electric	Number of Electrical Plugs	1
Electrical Total Amperage	3.3 A	Electrical Connection Type	Cord and Plug
Electrical Volts	230V	Number of Electrical Conductor Wires	1
Electrical Total Wattage	1000 W	Dedicated Circuit Required	No
Electrical Kilowatts	1 kW	Electrical Remarks	Single
Electrical Phase	1-Phase	Energy Saving	No
Electrical Plug Type	UK 3-Pin Plug		

ADDITIONAL SPECIFICATIONS

Control Type	Rotary Control Knob	Mounting Position	Top Mount Drop-In
Drain	Yes	Number of Wells	6
Hot Food Well Application Type	Wet	Waterless	No
Insulated	No	Well Shape	Rectangle
Modular	Yes		

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

