

The Silverlink 600 Electric Dry Heat Bain Marie safely holds sauces, soups, gravy and precooked foods for up to two hours at the ideal serving temperature



**SILVERLINK 600**

**PRODUCT OPTIONS AND ACCESSORIES**

- CC6 Lincat Silverlink 600 Free-standing Ambient Open-Top Pedestal with Doors - W 600 mm
- CN6 Lincat Silverlink 600 Free-standing Ambient Open-Top Pedestal without Doors - W 600 mm
- SLS6 Lincat Silverlink 600 Free-standing Floor Stand - for units W 600 mm
- HC6 Lincat Silverlink 600 Free-standing Heated Open-Top Pedestal with Doors - W 600 mm - 0.5 kW
- HCL6 Lincat Silverlink 600 Free-standing Heated Pedestal with Legs and Doors - W 600 mm - 0.5 kW

**PRODUCT FEATURES**

- Dry heat bain marie
- Ideal for holding foods for up to 2 hours at serving temperature
- 4x 1/4 and 1x 1/2 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	600 mil
Depth	600 mil
Height	290 mil
Weight	16.9 kg

**SHIPPING DETAILS**

Ship Width	70 cm
Ship Depth	70 cm
Ship Height	49.5 cm
Ship Weight	18.59 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

**PRODUCT CERTIFICATIONS**



**ENERGY SPECS**

Primary Energy Source Type	Electricity	Number of Electrical Conductor Wires	1
Electrical Amps	3.3	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	750	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	0.75 kW	Energy Saving	No

**ADDITIONAL SPECIFICATIONS**

Control Type	Rotary Control Knob	Modular	Yes
Drain	No	Mounting Position	Top Mount Drop-In
Gastronorm Capacity	1 x GN1/2, 4 x GN1/4	Number of Wells	5
Hot Food Well Application Type	Dry	Waterless	Yes
Insulated	No	Well Shape	Rectangle

**BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

TECHNICAL DRAWING

