



LYNX400

PRODUCT FEATURES

- Dry heat bain marie
- Ideal for holding foods for longer periods of time
- 6 x 1/4 100mm deep gastronorms with lids are included
- Plug and play for an easy installation

Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Dry Heat Bain Marie which comes with 6 x 1/4 100mm deep gastronorms and lids. Designed to plug in and play, the Bain Marie is highly portable and can be brought out as and when it's required, making it perfect for event catering. The dry heat means the Bain Marie heats up quicker than its wet counterpart as the container is being directly heated rather than being diffused through water.

A/A FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	850 mil
Depth	400 mil
Height	196 mil
Weight	16 kg

SHIPPING DETAILS

Ship Width	101.5 cm
Ship Depth	72 cm
Ship Height	45.5 cm
Ship Weight	17.6 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

Capacity Volume	2 l	Modular	Yes
Control Type	Rotary Control Knob	Mounting Position	Top Mount Drop-In
Drain	No	Number of Wells	6
Gastronorm Capacity	6 x GN1/4	Waterless	Yes
Hot Food Well Application Type	Dry	Well Shape	Rectangle
Insulated	No		

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

