

All units are made of AISI 430 stainless steel with AISI 304 top plate. The base legs are durable and height adjustable. The construction solution enables a simple assembly with the option to place the line to the wall or as a free-standing cooking unit. All units 600 line include pressed top plate or basins with round internal angles and ergonomic front panels. All connection points are located on the device rear side.



- Basin size GN 1/1 with depth 163 mm for inserting GN 150 mm
- BM-30 EL one basin, BM-60 EL two basins
- Operating thermostat 30-90 °C
- External basin filling, i.e. no water supply.
- Simple control by means of one regulation knob
- The drain is placed in the front part, fitted with a safety device to prevent unwanted water drainage.
- Signalling of the heating elements with an indicator
- Drain  $\frac{3}{4}$ "
- The package includes also the fitting extension for simpler water drainage into the vessel
- Stainless chimney



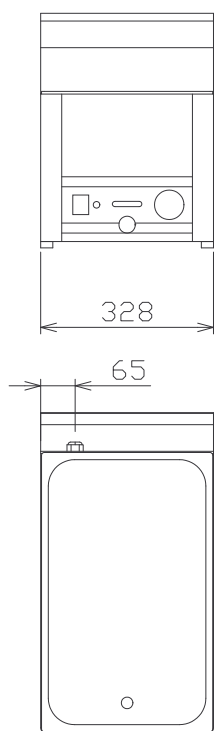
BM 30 EL



BM 60 EL

Index	Model	mm	kg	V / Hz	kW	GN	° C
100 530 300	BM 30 EL	330 x 600 x 290	12,9	230 / 50-60	1,5	GN 1/1 - 150	30 - 90
102 530 600	BM 60 EL	660 x 600 x 290	22,8	230 / 50-60	2x 1,5	2x GN 1/1 - 150	30 - 90

**BM 30 EL**



**BM 60 EL**

