F900

E9641 Bain Marie

Key features

- 1/1 GN compatible well accommodates 150mm deep containers
  - Easy transfer to / from other kitchen / serving equipment
- Temperature range from 50 - 90°C
  - Ideal temperature to hold food before serving
- Manual fill
  - Easy install as no water supply required
- Manually drain pan from below
  - Just place bucket / pot below and open drain
- IPX5 rated
  - Easy and problem-free cleaning
- Supplied with 13A plug
  - Ready to use as soon as it's unpacked
- Stainless steel panels with Scotch Brite finish
  - Looks great, ideal for front-of-house kitchens
- Dynamic Link System compatible
  - Integrated linking system allows quick and easy installation to create a seamless, continuous cookline

Accessories

- Front hob rail
- Kick strip
- Rear blanking plate
- Side hob extension
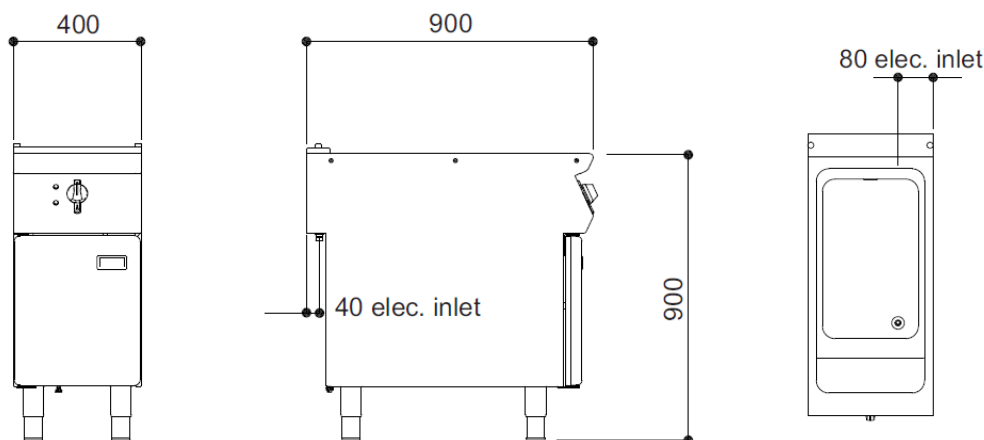- Factory fitted, adjustable castors

Similar Models

- E3407 electric bain marie (Dominator Plus)

UK Patent No. 2540131

F900

E9641
Electric Bain Marie

Measurements **in mm**

400

900

80 elec. inlet

40 elec. inlet

900

Unit on castors is the same hob height

Specification *details*

Electrical rating (kW)		1.37
Electrical supply voltage		230V~ 50/60 Hz
Required electrical supply (A)		13
Electrical current split (A)		L1: 5.99
Element rating (kW)		1.37
Weight (kg)		37
Packed weight (kg)		50
Packed dimensions (w x d x h – mm)		490 x 1000 x 1015
GTIN numbers	On feet	On castors

Short Form *specification*

Unit to be Falcon F900 Series electric single well bain marie that accommodates a 1/1 GN container or 1/1 GN configuration. Unit to be supplied upon adjustable feet.

The hob will be constructed from 2mm 304 grade stainless steel. Hobs will be laser cut with right-angled edges to allow joining of units with no gaps between hobs. Exterior panels are Scotch Brite finish stainless steel. Control knobs to be marked showing temperature positions and to have a bezel behind each knob to prevent water ingress.

Installation note

Please consult local legislation with regard to installation of cooking equipment.

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