



Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Wet Heat Bain Marie which comes with 3 x 4.5 litre round container 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 wet heat method of this bain marie makes it gentler on delicate foods such as Hollandaise sauce and other cream based sauces. However, it can also be used as a dry heat bain marie.

A/A FILE NUMBER:

LYNX400

PRODUCT FEATURES

- Wet heat bain marie
- Ideal for holding foods for longer periods of time
- 3 x 4.5ltr round container with lids are included
- Plug and play for an easy installation

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	850 mil
Depth	400 mil
Height	240 mil
Weight	17.6 kg

SHIPPING DETAILS

Ship Width	101.5 cm
Ship Depth	72 cm
Ship Height	45.5 cm
Ship Weight	19.36 kg
Ship Method	Small Parcel (FedEx, UPS, DHL)
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

WATER, PLUMBING, AND DRAINAGE SPECS

Water Line Required	No
Drain Line Required	No
Drain Location	Front Mounted

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	Electric
Electrical Total Amperage	3.3 A
Electrical Volts	230V
Electrical Total Wattage	750 W
Electrical Kilowatts	0.75 kW
Electrical Phase	1-Phase

Electrical Plug Type	UK 3-Pin Plug
Number of Electrical Plugs	1
Electrical Connection Type	Cord and Plug
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	No
Electrical Remarks	Single

ADDITIONAL SPECIFICATIONS

Capacity (Volume)	4 l
Construction Materials	Stainless Steel
Control Type	Rotary Control Knob
Hot Food Well Application Type	Wet
Insulated	No
Modular	Yes

Mounting Position	Top Mount Drop-In
Number of Wells	3
Ventless Cooking Technology	No
Waterless	No
Well Shape	Round

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

