



## **DOMINATOR***PLUS*

# *E3407 Bain Marie*

### Key features

- 1/1 gastronorm compatible
  - Ability to choose your own configuration
- Manual fill well
  - Easy install as no water supply required
- Drain valve located at front of the unit
  - Simple to drain water from well
- Temperature range of 70-90°C
  - Perfect for holding food at serving temperatures
- Accommodates containers of up to 150mm deep
  - Allows a wide variety, and quantity of food to be held
- Laser-etched control icons
  - Permanent, indelible markings

### Accessories

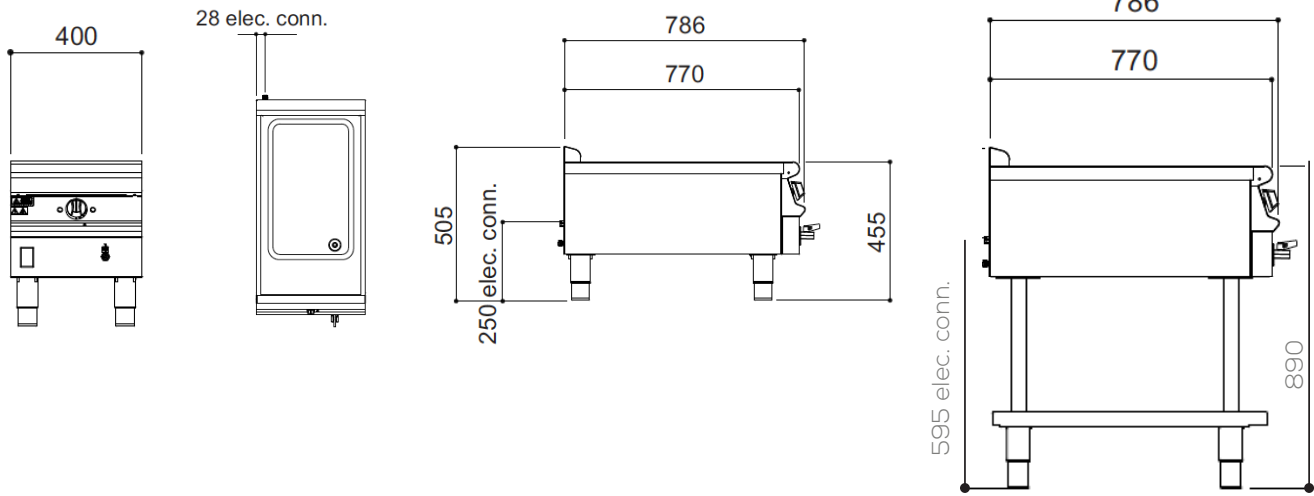
- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit



### Similar Models

- E9641 bain marie

Measurements *in mm*



Unit is the same hob height on feet and castors

## Specification *details*

Electrical rating (kW)	1.5
Electrical supply voltage	230V
Required electrical supply (A)	13
Electrical current split (A)	L1: 6.5
Element rating (kW)	1.5
Capacity (litres)	19
Weight (kg)	26
Weight on stand (kg)	39
Packed weight (kg)	34
Packed dimensions (w x d x h - mm)	450 x 1000 x 650
GTIN number	

## Installation notes

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.

