

Flexi System

Bain marie, 3 wells, 3GN , beechwood finish

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


321016 (FSL11C3D)

 Bain marie, 3 wells, 3GN ,
beechwood finish

Short Form Specification

Item No. _____

304 AISI stainless steel worktop with rounded edges. Heated wells with rounded corners, thermostatically controlled temperature can be set between +60/+90°C, in 304 AISI stainless steel with drain hole and pipe. High speed heaters to reduce pre-heating time. Electronic overheating safety device. Wells are suited to accommodate GN 1/1 containers (max. H=200mm). Tempered glass overshelf with cold lights. Side panels in beech wood finishing. Ambient cupboard with doors in beech wood finishing on operator side. Tray slides in 304 AISI stainless steel, mounted on both sides of the unit, fold down in order to facilitate passage of the unit through doorways. The unit is mounted on 4 wheels (150mm high).

Main Features

- Electronic overheating protection.
- Optional tilting plinth can be installed to cover the feet or the wheels.
- Panels and hinged doors on the operator side, for quick, easy and hygienic storage, and have a beech wood finish.
- Wells in 304 AISI stainless steel with drain holes and pipes and with rounded corners to facilitate cleaning operations.
- Thermostatically controlled temperature can be set from +60 to +90°C, at ambient temperature, following HACCP rules.
- The two tray slides are constructed in plain 304 AISI stainless steel and can be folded down to facilitate passage of the units through doorways.
- Tempered glass overshelf with cold lights included for an elegant and safe presentation of the food.
- The dimensions of the wells allow the storage of 1/1 GN containers (2 in the model 750 mm in length and 3 in the model 1125 mm in length) or various combinations of containers, all with a maximum height of 200 mm (available as accessories).

Construction

- 304 AISI stainless steel top with rounded edges.
- Unit mounted on four wheels, 150 mm in height (two with brakes), but can be mounted on 150 mm high feet (as special).

Optional Accessories

- OVER STRUCTURE WITH HOT LIGHT 1125MM PNC 852027 ☐
- ELECTRICAL SOCKET FOR 2 PLUGS PNC 852031 ☐
- OVER HEAD POWER SUPPLY PNC 852032 ☐
- OVER HEAD POWER SUPPLY W/ ADJ.STAND PIPE PNC 852034 ☐
- TRAY SLIDE GABLE 1060X200 PNC 852042 ☐
- WATER FILLING AND OVERFLOW PNC 852053 ☐
- S/S COVER PLATE GN1/1 FOR BAINMARIE PNC 852054 ☐
- BREAD-BASKET OVER SHEL LED LIGHT 1125MM PNC 852057 ☐
- DIVIDER FRAME KIT GN1/1 PNC 852061 ☐
- DIVIDER BAR GN1/2 PNC 852062 ☐
- ELEVATION GRILL 300X480X120MM PNC 852063 ☐
- ADJUSTABLE LEG, MARINE PNC 852064 ☐

APPROVAL: _____

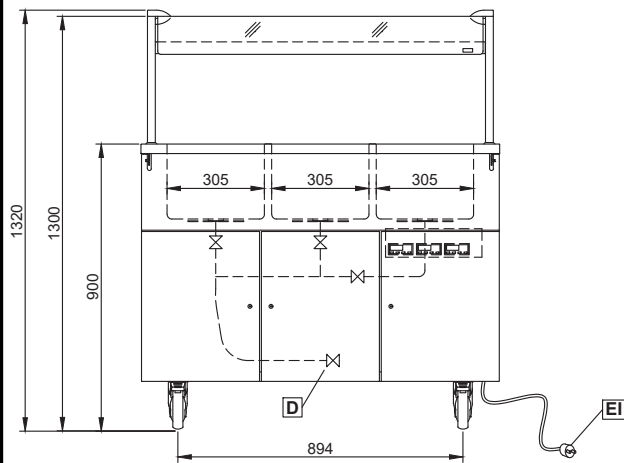
- S/S TRAY SLIDER 1125MM-WIDTH PNC 852069 ☐
200-270MM
- S/S TRAY SLIDER 1125MM-WIDTH PNC 852076 ☐
280-300MM
- REMOVABLE OVERSHELF S/S PNC 852114 ☐
1125MM
- OTHER LAMINATE COLOURS PNC 852134 ☐
FOR UNITS 1125MM



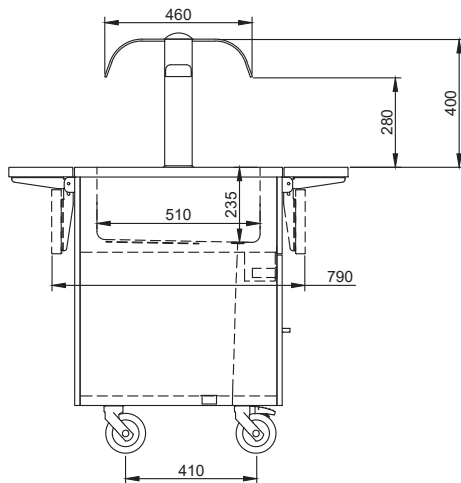
Electrolux
PROFESSIONAL

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Front

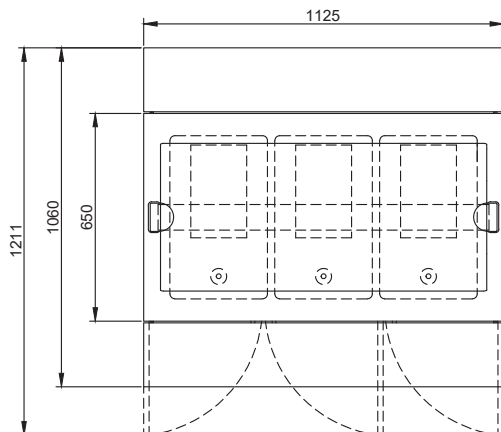


Side



D = Drain
EI = Electrical inlet (power)

Top



Electric

Supply voltage:

321016 (FSL11C3D)

230 V/1 ph/50/60 Hz

Electrical power max.:

1.5 kW

Water:

Drain line size:

1/2"

Key Information:

External dimensions, Width: 1125 mm

External dimensions, Depth: 1060 mm

External dimensions, Height: 1300 mm

Net weight: 80 kg

Bak length: 305 mm

Well depth: 510 mm

Well height: 210 mm

Well/top temperature: 60°/90° C

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2024.10.18

