12. Bain-Maries

HOT WATER BATH AUTOMATIC SRV

With automatic level control

- Fully automatic filling with water and automatic level control
  Safe operation with maximum heat transfer for food by automatically controlled water level.

- Easier connection,
  there is no overflow to be connected separately.

- Easy installation behind counter panels,
  because a tap extension for the drain valve is not necessary.

- Easier cleaning and decalcification,
  because the water inlet valve and water level sensor are located above the water level.

- Water level sensor less sensitive
  to calcification (removal of the calcific deposits rarely necessary).

Unsusceptible water level sensor
The water level is measured by a sensor finger made of solid stainless steel for automatic water filling and level control. The sensor finger dips down into the water from above and is due to the large surface area considerably less sensitive to calcification and impurities than conventional solutions.

WIHA HOT WATER BATH AUTOMATIC SRV

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions (Width – Depth)</th>
<th>Effective Depth 100 mm External height 185 mm</th>
<th>Effective Depth 150 mm External height 225 mm</th>
<th>Effective Depth 200 mm External height 285 mm</th>
<th>Connection</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOT WATER BATH AUTOMATIC SRV GN 1/1</td>
<td>W 407 mm, D 610 mm</td>
<td>5450</td>
<td>5454</td>
<td>5458</td>
<td>230V/0.85kW</td>
</tr>
<tr>
<td>HOT WATER BATH AUTOMATIC SRV GN 2/1</td>
<td>W 732 mm, D 610 mm</td>
<td>5451</td>
<td>5455</td>
<td>5459</td>
<td>230V/1.70kW</td>
</tr>
<tr>
<td>HOT WATER BATH AUTOMATIC SRV GN 3/1</td>
<td>W 1057 mm, D 610 mm</td>
<td>5452</td>
<td>5456</td>
<td>5460</td>
<td>230V/2.55kW</td>
</tr>
<tr>
<td>HOT WATER BATH AUTOMATIC SRV GN 4/1</td>
<td>W 1382 mm, D 610 mm</td>
<td>5453</td>
<td>5457</td>
<td>5461</td>
<td>230V/3.40kW</td>
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<tr>
<td>HOT WATER BATH AUTOMATIC SRV 1 x 2/1</td>
<td>W 612 mm, D 730 mm</td>
<td>----</td>
<td>5523</td>
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<tr>
<td>HOT WATER BATH AUTOMATIC SRV 2 x 2/1</td>
<td>W 1142 mm, D 730 mm</td>
<td>----</td>
<td>5525</td>
<td>5526</td>
<td>230V/3.40kW</td>
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<td>HOT WATER BATH AUTOMATIC SRV GN 2/1 L</td>
<td>W 1142 mm, D 405 mm</td>
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<td>5527</td>
<td>5528</td>
<td>230V/1.70kW</td>
</tr>
<tr>
<td>HOT WATER BATH AUTO. SRV GN 1 x (1/1+1/3)</td>
<td>W 407 mm, D 786 mm</td>
<td>5543</td>
<td>5529</td>
<td>5531</td>
<td>230V/1.15kW</td>
</tr>
<tr>
<td>HOT WATER BATH AUTO. SRV GN 2 x (1/1+1/3)</td>
<td>W 732 mm, D 786 mm</td>
<td>5544</td>
<td>5532</td>
<td>5533</td>
<td>230V/2.30kW</td>
</tr>
<tr>
<td>HOT WATER BATH AUTO. SRV GN 3 x (1/1+1/3)</td>
<td>W 1057 mm, D 786 mm</td>
<td>5545</td>
<td>5534</td>
<td>5535</td>
<td>230V/3.45kW</td>
</tr>
<tr>
<td>HOT WATER BATH AUTO. SRV GN 4 x (1/1+1/3)</td>
<td>W 1382 mm, D 786 mm</td>
<td>----</td>
<td>5546</td>
<td>5547</td>
<td>400V/4.6kW *</td>
</tr>
</tbody>
</table>

* For the 400 V version are required: 2 Ph, N, PE

Special Accessories

- Divider bar GN 1/1 lengthways, width 530 mm, standard design
- Divider bar GN 1/1 lengthways, width 530 mm, with clamping spring
- Divider bar GN 1/1 sideways, width approx. 325 mm
- Art.-No.
  - 1025
  - 8108
  - 8109
  - 3010

Tip:
For suitable GN container see page 392.
Design

Bain-Marie for Gastro-Norm containers that are 100 mm, 150 mm or 200 mm deep. This Bain-Marie comes complete with automatic filling and automatic level control. Double-wall design with intermediate built-in thermal insulation. Inner pan, drain, water intake and outer surfaces are made of stainless steel, material 1.4301. Tank has a smooth bottom area and drain fitting 1 1/4" (external thread) with integrated overflow. Heating element under the base is spread over a large area. Each heating element comes with an overheat thermostat. Water is connected via a 3/4" (external thread) connector. Inner pan is fully welded, mounting lip with ground surface. The thermostat is encased in an installation housing that's easy to maintain and can also be mounted in a counter panel (cable length: approx. 120 cm). The level is controlled with a measurement of the water's conductance and should be adjusted on-site to the local water conductance. The temperature adjustment range is about 30°C to 90°C. Delivery includes water-connection hose 1.5 m; 3/4" for connection to an on-site connection tap.

More drawings are available on www.wiha-thekentechnik.de under “Info Centre / Customer Area”.
12. Bain-Maries

HOT WATER BATH AUTOMATIC SRV

Merchandise Shelf for HOT WATER BATH

With this cover plate a smooth surface is created in the Bain-Marie to display food on dinner plates, etc. The cover plate is kept warm from the bottom with water vapour.

Note: In order to keep the food warm for long periods, we recommend the use of additional heat radiators.

Width: 325 mm, depth 530 mm

Art.-No.
8118

Cutting Board Polyethylene (PE)

In a Bain-Marie with the depth of 1/1 + 1/2 a cutting board can be integrated for cutting for example meat loaf.

Material: Polyethylene (PE), food-safe

Dimensions: 325 mm x 265 mm x 30 mm

Art.-No.
3017

More drawings are available on www.wiha-thekentechnik.de under "Info Centre / Customer Area".