

SILVERLINK 600

BM4DW - Silverlink 600 Electric Counter-top Bain Marie - Wet Heat -Gastronorms - Base + Dish Pack - W 450 mm -0.75 kW The Silverlink 600 Electric Wet Heat Bain Marie safely holds sauces, soups, gravy and precooked foods for up to two hours at the ideal serving temperature

- Wet heat bain marie
- Ideal for holding foods for up to 2 hours at serving temperature
- 4 x 1/4 150mm deep gastronorms with lids are included
- ▼ This wet unit can also be used as a dry bain marie
- Plug and play for an easy installation
- Perfect for safely holding sauces, gravy & precooked foods
- Adjustable temperature control

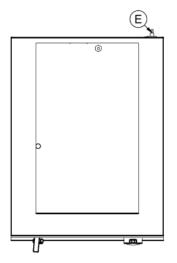
Summary		Power and Performance	
Range Name	Silverlink 600	Gastronorm Capacity	4 x GN1/4
Power Type	Electric	Total Power kW	0.75
Unit Type	Counter-top	IP Rating	IP33
Available in UK Only	No	Temperature Control	Mechanical
UK Warranty	2 Years Parts and Labour Warranty		
Export Warranty	Contact your local dealer		
GTIN Code	5056105118091		
Key Specifications		Weights and Dimensions	
Pot Type	Gastronorm	Unit Height (External) mm	290
Type of Heat	Wet	Unit Width (External) mm	450
		Unit Depth (External) mm	600
		Net Weight Kg	13.9
Supply Connections		Shipping	
Requires Installation	No	Packed Weight Kg	18.9
Requires Electrical Supply	Yes	Packed Height cm	49.5
UK 3 Pin Plug	Yes	Packed Width cm	70
Requires Hardwiring	No	Packed Depth cm	55
Electrical Supply Rating Watts	750		
Single Phase Amps	3.3		
Single Phase Voltage	230		

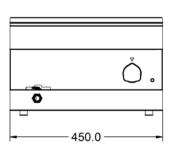
Technical Picture

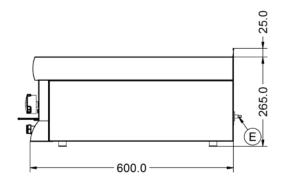
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