



LBM2W - Lynx 400  
Electric Counter-top Bain  
Marie - Wet Heat - inc. 4 x  
1/4 GN Dishes - W 565  
mm - 0.5 kW

Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Wet Heat Bain Marie which comes with 4 x 1/4 100mm deep gastronorms and lids.

- ✔ Wet heat bain marie
- ✔ Ideal for holding foods for longer periods of time
- ✔ 4 x 1/4 100mm 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

**Specifications**

**Summary**

<b>Range Name</b>	Lynx 400
<b>Power Type</b>	Electric
<b>Unit Type</b>	Counter-top
<b>Available in UK Only</b>	No
<b>UK Warranty</b>	2 Years Parts and Labour Warranty
<b>Export Warranty</b>	Contact your local dealer
<b>GTIN Code</b>	5056105101291

**Power and Performance**

<b>Gastronorm Capacity</b>	4 x GN1/4
<b>Total Power kW</b>	0.5
<b>IP Rating</b>	IP23
<b>Temperature Control</b>	Mechanical

**Key Specifications**

<b>Capacity Litres</b>	4 x 2.75
<b>Pot Type</b>	Gastronorm
<b>Type of Heat</b>	Wet/Dry

**Weights and Dimensions**

<b>Unit Height (External) mm</b>	196
<b>Unit Width (External) mm</b>	565
<b>Unit Depth (External) mm</b>	400
<b>Net Weight Kg</b>	13.5

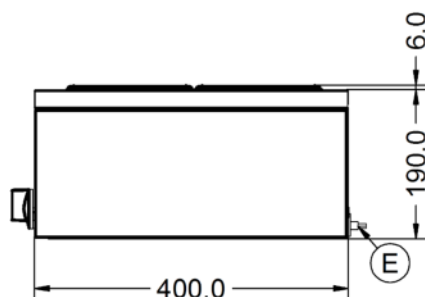
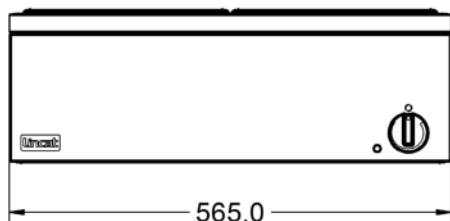
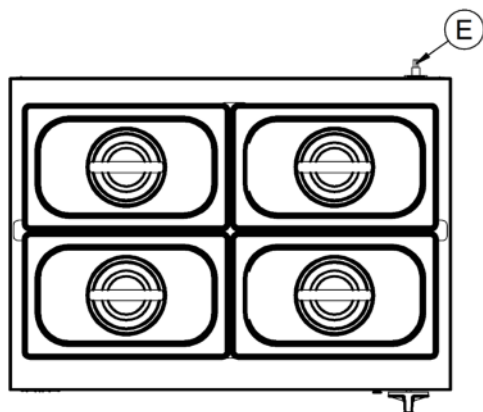
**Supply Connections**

<b>Requires Installation</b>	No
<b>Requires Electrical Supply</b>	Yes
<b>UK 3 Pin Plug</b>	Yes
<b>Requires Hardwiring</b>	No
<b>Electrical Supply Rating Watts</b>	500
<b>Single Phase Amps</b>	2.2
<b>Single Phase Voltage</b>	230

**Shipping**

<b>Packed Weight Kg</b>	17.2
<b>Packed Height cm</b>	49.5
<b>Packed Width cm</b>	70
<b>Packed Depth cm</b>	55

**Technical Picture**



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