kalando

# Technical Specification

530111 530112

## Heated Bainmarie Dispenser

Heated bainmarie dispenser quickly reaches the desired temperature. The condiment dispenser operates temperature levels between 0 and 90 °C . For optimal heat transfer, the dispenser first heats a water bath which then transmits the temperature to the container with the sauce. This ensures even heat distribution and has the advantage of making the sauce container easy to replace and clean.

The pump unit of the dispenser is easy to use and designed for frequent use. The housing and all elements that come into contact with food are made of stainless steel and durable plastic, which can be easily cleaned.

Whether you use the condiment dispenser to serve nacho cheese or chocolate sauce, the easiest and most representative way to highlight it is to use one of the designs that come with the dispenser.

**Supported Plug** — EU, UK

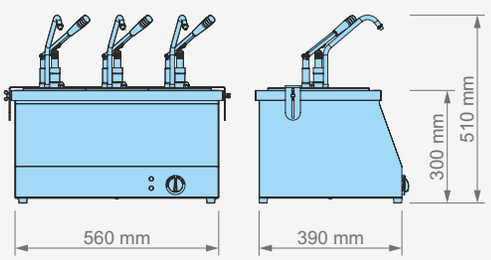
**Viscosity Use** — THICK, THICKER

**Application** — HOT

## Heated Bainmarie
### Gastronorm Dispenser 3x GN 1/4



530111
530112




| Item Nr / Code | Product Name | Dimensions | Temperature | Voltage | Power | Weight | Capacity | Dosage |
|---|---|---|---|---|---|---|---|---|
| 530111 | **KD-021 3x GN 1/4** HEATED BAINMARIE DISPENSER | 560 x 390 x 510 mm (h) | 0-90°C | 230 v | 900 W | 16,00 kg | 3 x 5,25 l | 35 ml (± 5) |
| 530112 | **KD-021 3x GN 1/4** HEATED BAINMARIE DISPENSER | 560 x 390 x 510 mm (h) | 0-90°C | 110 v | 900 W | 16,00 kg | 3 x 5,25 l | 35 ml (± 5) |