SILVERLINK 600



BM3W - Lincat Silverlink 600 Electric Counter-top Bain Marie - Wet Heat -Gastronorms - Base only -W 300 mm - 1.0 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
- Base unit only supplied empty no gastronorms 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

Specifications

wer kW 1.00 B IP33 Atture Control Mechanical ity orm Capacity 3 x GN1/4
ity Mechanical
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orm Capacity 3 x GN1/4
Connections
s Installation No
s Electrical Supply Yes
Plug Yes
s Hardwiring No
Il Supply Rating Watts 1,000
hase Amps 4.3
hase Voltage 230

Packed Weight Kg	10.12
Packed Height cm	49.5
Packed Width cm	70
Packed Depth cm	40

Available Accessories

CC3	Lincat Silverlink 600 Free-standing Ambient Open-Top Pedestal with Doors - W 300 mm
CN3	Lincat Silverlink 600 Free-standing Ambient Open-Top Pedestal without Doors - W 300 mm
HC3	Lincat Silverlink 600 Free-standing Heated Open-Top Pedestal with Doors - W 300 mm - 0.25 kW



Available Accessories

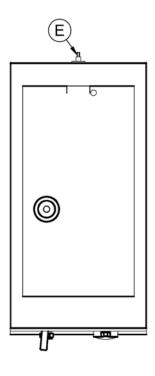
HCL3

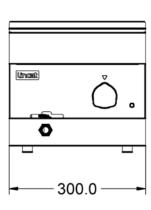
Lincat Silverlink 600 Free-standing Heated Pedestal with Legs and Doors - W 300 mm - 0.25 kW

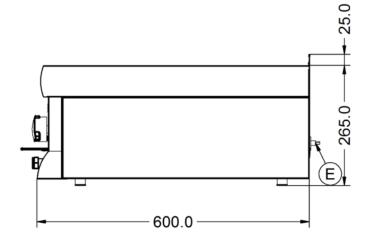
SLS3

Lincat Silverlink 600 Free-standing Floor Stand - for units W 300 mm

Technical Picture













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