

MODELS: SSBMVA3 SSBMVA4 **SELF-SERVICE: Bain Marie – Ventilated with neutral reserve.**

General Strengths

- ✓ *Infrico Self-Service has been designed to allow food service in the smallest space possible, or the creation of independent zones depending on the type of food, so the user can freely serve himself without any queue.*
- ✓ *Control systems. Higher precision in managing temperature settings. Greater ability to adjust of temperature ranges as per the end user's requirement.*
- ✓ *Infrico is AENOR audited and certified by internationally recognized firm. ISO 9001:2015 (Quality); ISO 14001:2015 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety). Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.*



SSBMVA3

MODELS	Dimensions (mm)			Nº Trays	Chamber Volume (L)	Gross Volume (L)	Temperature Regime (°C)	Net Weight (Kg.)
	Length	Depth	Height					
SSBMVA3	1125	800	900	3GN	308	810	+30°C / +90°C	82
SSBMVA4	1500	800	900	4GN	436	1080	+30°C / +90°C	104

WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE



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APPROVALS: _____

AVAILABLE AT: _____



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STANDARD FEATURES

➤ **Exterior**

- AISI 304 Series Stainless Steel,
- Height adjustable stainless steel legs,
- Decorated in AISI 304 stainless steel. Other decorations available to order : laminated in different colours or in wood,
- Tray moulded of a single part with rounded edges to assist cleaning and ensure hygiene, with capacity for 2,3,4 or 6 GN 1/1 trays with a maximum 200 mm depth,

➤ **Indoor**

- AISI 304 Series Stainless Steel.
- Interior with wide corners unions to facilitate cleaning,
- Drain inside the cabinet.

➤ **Shelves**

- (1) interior shelf,
- Does not include upper mounts, glazing, tray sliders, skirting, GN trays.

➤ **Regulation**

- The bain marie temperature is regulated by a digital controller, with an operating temperature of 30°C to 90°C,
- System of Ventilated Condensation,
- System of Forced Evaporation,
- Evaporative pan,
- Indirect heating system by means of hidden elements,
- Climatic class 4 (30°C, 55%RH).

➤ **Electrical**



- Electrical connection: 220 V / 1 ph / 50 Hz (SSBMVA3).
- Electrical connection: 400 V / III ph / 50 Hz (SSBMVA4).

OPTIONAL

- Accessories, to consult,
- Electrical connection 220 V / 1 ph / 60 Hz,
- Electrical connection 115 V / 1 ph / 60 Hz,
- Electrical connection 400 V / III ph / 60 Hz,

Review: 01 Date: 29/08/2018

MODELS	Dimensions Palletizing (mm)			Crated Weight (Kg.)	Power (W)	Inten. (A)	Container 20'/40'/40'HC	Trailer
	Width	Depth	High					
SSBMVA3	1225	900	1000	100	2040	8,69	22 / 44 / 44	50
SSBMVA4	1600	900	1000	126	4040	13,00	14 / 28 / 28	32

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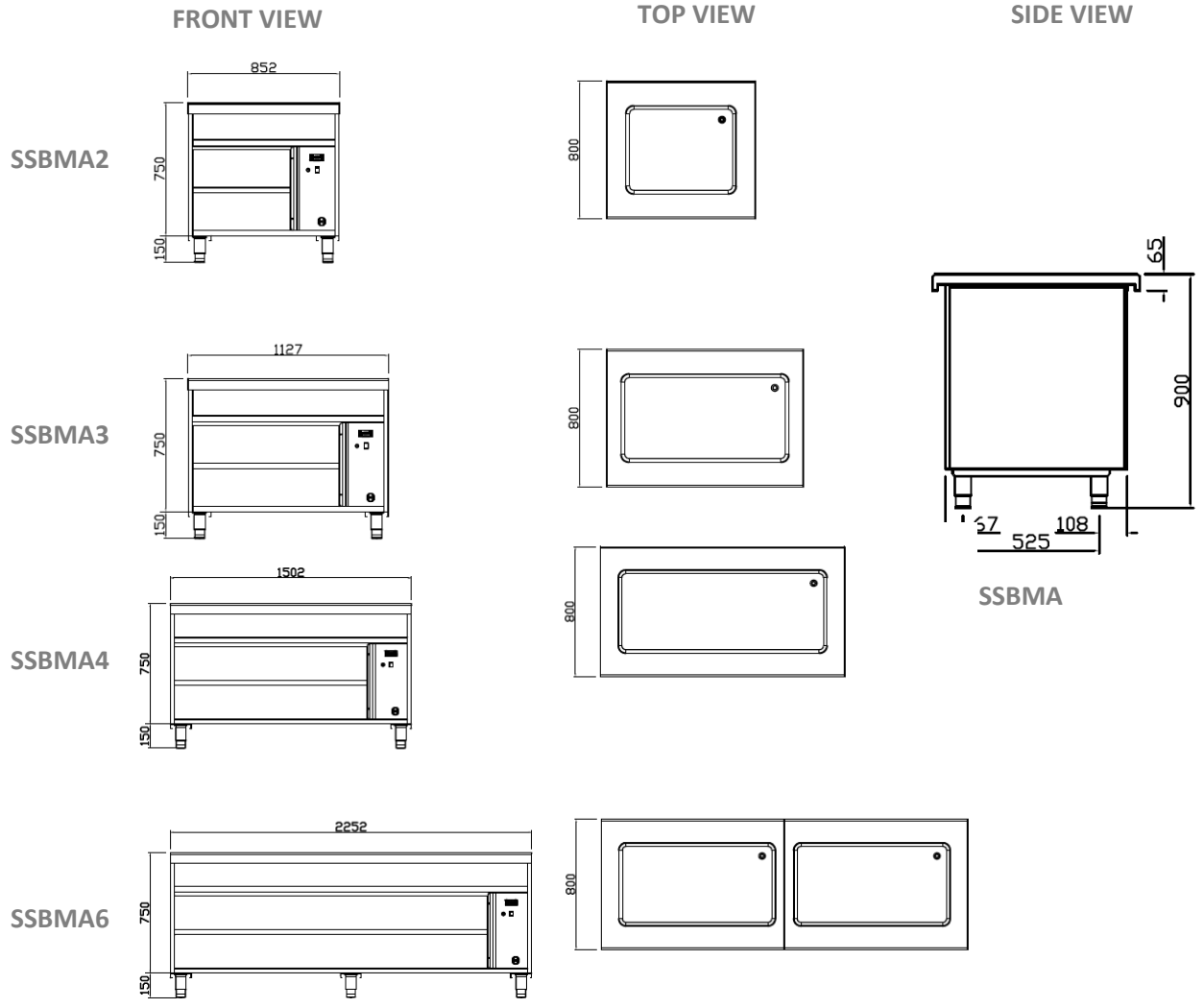
APPROVALS:

AVAILABLE AT:



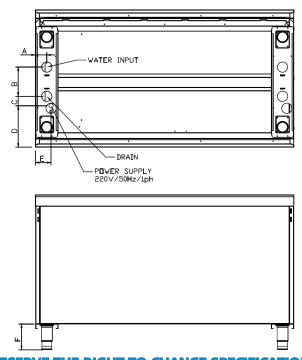
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GENERAL VIEW



CONNECTIONS

MODELS	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)
SSBMA3	66	170	55	241,5	91	150
SSBMA4	66	170	55	241,5	91	150



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