

MOD : IN/BX18-PSCX

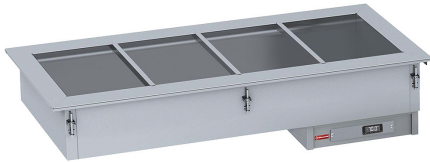
Production code : 19109826

Catalogue
FOOD SERVICE
Chapter
DISTRIBUTION

Specific model
DDHS6-5 230V 1N 50/60Hz

19105720

24/03/2026



The photo may show the standard model and not the configured one

DENOMINATION:

Dry static bain-marie well width 610 mm 5 GN 1/1 capacity DDHS6-5 230V 1N 50/60 Hz.

DESCRIPTION :

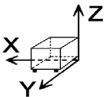
- Dry static heat bain-marie well specially designed to hold, display and serve liquid or gravy warm food (e.g. soup, broth, stew, gravy, etc.) keeping displayed product at optimum temperatures during service time.
- Manufactured in stainless steel with satin finish.
- Dry static heat bain-marie well to display pans with different heights.
- Suitable for GN 1/1 pans or subdivisions with a maximum depth of 150 mm. Subdivisions for GN 1/1 included as standard accessories.
- Well with rounded corners inside to make cleaning operations easier, ensuring maximum hygiene.
- Heating system by a set of heaters at the bottom of the tank.
- Control panel with digital thermostat, protected by the structure perimeter, avoiding hindrances in their daily use.
- Control panel with 1-meter long cable, allowing to be installed on another element, e.g. furniture under the drop-in element.
- Electronic thermostat, with digital display, to control and regulate the temperature in the dry static heat bain-marie well at the desired set point.
- Prepared for installation of a digital thermometer facing the public.
- Robust structure with 13 mm thick overlap, once element is dropped-in on the worktop, ensuring cleanness and aesthetics.
- Prepared for installation of a foodshield with light and heat to improve temperature maintenance and increase conservation time on the surface of the food that is easily fixed to the structure by means of threaded plates.
- Prepared for installation of a digital thermometer facing the public.
- Digital thermostat allows turning on, at the same time, bain-marie well and foodshield with light and heat.

POSSIBLE ACCESSORIES :

- FOODSHIELD WITH CERAMIC HEAT
- FOODSHIELD WITH HALOGEN HEAT
- NEUTRAL FOODSHIELD
- TOOL TO LIFT DROP-IN

DIMENSIONS

X Width	1765 mm	X Gross width	1780 mm
Y Depth	610 mm	Y Gross depth	735 mm
Z Height	373 mm	Z Gross height	410 mm
Net Weight	60,0 kg	Gross Weight	62,0 kg
Net volume	0,402 m3	Gross volume	0,536 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	3,030 kW
Voltage	220-240V
Phases	1N
Electric frequency	50/60Hz
Amperage (A)	13,3

COLD TECHNICAL SPECIFICATIONS

Temperature	(+30°/ +100°)
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TECHNICAL FEATURES

Cut-out Length (mm)	1740
Cut-out Width (mm)	585
Capacity (GN)	5 x GN1/1
Depth well (mm)	158
Cap. well (L) (GN 1/1-40 mm)	28
Cap. well (L) (GN 1/1-65 mm)	46
Cap. well (L) (GN 1/1-100 mm)	70
Cap. well (L) (GN1/1-150 mm)	105

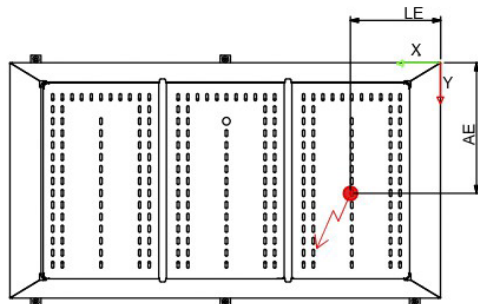
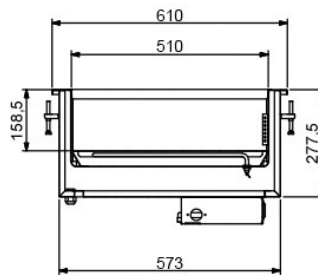
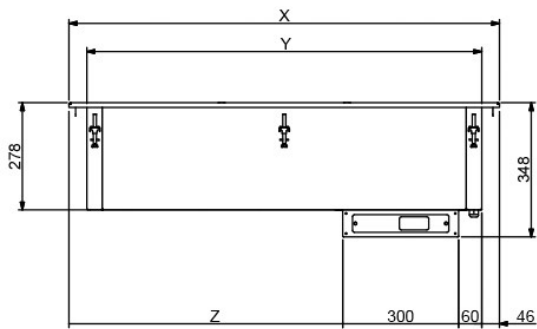


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H : - 340 mm

W = 610 mm
LE : 231 mm
AE : 334 mm

W = 610 mm

	X	Y	Z	V
3GN	1115	1023	709	573
4GN	1440	1348	1034	573
5GN	1765	1673	1359	573