

Project: _____ Item: _____



HLBWDN-B3

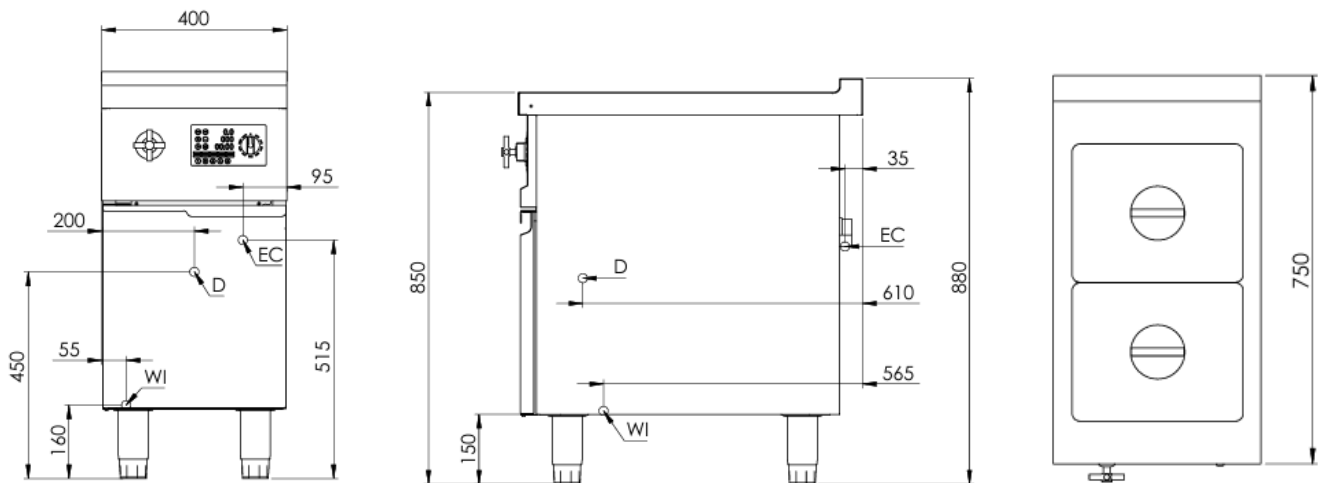
Standard Features:

- AISI grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- One-piece machine pressed top surface - 2mm Thick
- Full coverage base coil to ensure even heating dispersion and efficiency
- Built-in thermal insulation layer saves energy and improves efficiency
- Temperature range: 0°C - 100°C
- Infinitely variable power control knob to adjust heating levels
- Intuitive IPX5 rated display illustrates output power, cumulative energy consumption, malfunction codes and allows menu programming
- Automatic float safety mechanism prevents water shortage
- Manually operated water spindle to control tank refill.
- Supplied with 2 x GN1/2 150mm deep gastronorm pans and lids
- Front access to all components makes service easy
- Tank dimensions: 510mm D x 305mm W x 200mm H (Height is measured from the base to the top of the tank)

Options:

- SCCP - Colored Control Panel
- SCCS - Non-swivel rear castors - Set of two
- GN Variations
- SCPK - Plinth Kit

Specifications:



MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	NET WEIGHT (kg)
HLBWDN-B3	400	750	880	50

Connections:

ELECTRICAL CONNECTION (EC)	WATER (WI) (BSP)	TANK DRAIN (D) (BSP)	ELECTRICAL SUPPLY REQUIREMENTS				
			VOLTAGE (V)	TYPE	FREQUENCY (Hz)	POWER (kW)	L1, L2, L3 AMPS (A)
Hard Wired	1/2" (M)	1" (M)	220	1P+E	50/60	3	13.5

- **Must** be installed by an authorised installer in accordance to **AS/NZS 3000** refer to current publications

Due to ongoing Product Development, Product Improvement and Research, B+S Commercial Kitchens reserves the right to alter specifications and the design of the product without notice.

Electromagnetic Compatibility: AS/NZS CISPR 14.1