**BASIC LINE W-3 warm serving buffet with 3 bain-marie heat-retaining wells for GN 1/1**

**Dimensions:**

Length: 1254 mm

Width 1: 770 mm

(= with folded-down tray slide on guest side)

Width 2: 990 mm

(= with folded-up tray slide on guest side)

*Width 3: 1302 mm*

*(= with folded-up tray slide on guest and operator side: serving from both sides possible)*

Height of top surface: 900 mm

Height including heat bridge: 1305 mm

*Alternative overall height for self-serve children's catering:*

*Height of top surface: 750 mm*

*Height including heat bridge: 1155 mm*

*(The range of accessories described in the following cannot be completely offered with a reduced overall height.)*

**Basic buffet:**

Mobile buffet, based on a sturdy, self-supporting sheet-metal structure, installed ready to plug in, with approx. 2 m connection cable and plug.

**Top surface:**

Three deep-drawn bain-marie wells with individual regulation and switching and a stamped fill-level marking are seamlessly welded into the 40 mm high, micro-polished stainless-steel top surface with smooth bevelling on all sides. The bain-marie wells are designed to hold GN containers of the size 1/1‑200 or their subdivisions. The wells can be indirectly heated wet or dry, and the power consumption per well is 0.7 kW. Each well is equipped with a ¾" drain and all wells are connected to a common drain pipe with a central safety drain valve. The safety drain valve is designed in two sections to eliminate the possibility of accidental opening.

The On/Off switches and thermostats for the bain-marie wells and the individually switchable ceramic radiators in the heat bridge are installed in the angled well trim panel (control trim panel) on the operator side for protection against impacts.

**Heat bridge and sneeze guard:**

The smooth-surfaced, fully panelled heat bridge made of micro-polished stainless-steel sheet is mounted in the centre of the top surface. The three individually switchable ceramic radiators with a power consumption of 0.25 kW each are installed in the heat bridge. The ceramic radiators are protected against being touched directly with a close-meshed stainless-steel grid plate. Stainless-steel brackets for fastening the sneeze guard glass are mounted at the left and right on the heat bridge. The brackets are U‑shaped to protect the glass against damage on the short sides. The sneeze guard made of ESG safety glass is mounted angled toward the guest side and provided with a pass-through opening. pass-through height: 275 mm.

**Tray slide:**

The folding brackets of stainless-steel sheet for the stainless-steel round-tube tray slide are mounted below the stainless-steel top surface on the two flanks for the side faces on the guest side. Tube diameter: 25 mm. Height of upper edge of round-tube tray slide: 885 mm.

**Underframe:**

The side faces and the trim panel in front of the well area on the guest and operator side are made of powder-coated thin sheet electrolytically galvanised on both sides. The standard colour of the basic buffet below the stainless-steel top surface:

Stone grey (RAL 7030)

*As an alternative, the following colours are available for the underframe:* See B.PRO BASIC LINE accessories/colour options \*

The castors are mounted on the underside of the side faces: 2 twin steering castors with brakes on the operator side, 2 twin steering castors on the guest side, castor diameter: 75 mm.

**Accessories/options:**

* Sneeze guard made of ESG safety glass on operator side, bridge attachment made of stainless steel, pass-through height 275 mm
* Optionally also with lighting, 2 low-voltage halogen lamps (20 W each), can be swivelled
* Tray slide made of stainless-steel round tube (25 mm tube diameter) on operator side, fold-down. At standard height (885 mm) or reduced height (785 mm) for children's catering.
* Shelf made of stainless-steel round tube (25 mm tube diameter) on short side right and/or left, fold-down. At standard height (885 mm) or reduced height (785 mm) for children's catering.
* Plate slide made of stainless-steel sheet (200 mm wide) on customer side and/or operator side, fold-down. Flush with the top surface at height of 900 mm.
* Tray slide made of stainless-steel sheet (280 mm wide) on customer side and/or operator side, fold-down. At standard height (885 mm) or reduced height (785 mm) for children's catering.
* Shelf made of stainless-steel sheet (340 mm wide) on short side right and/or left, fold-down. Flush with the top surface (900 mm) or at standard height (885 mm) or reduced height (785 mm) for children's catering.
* Additional socket outlets. Two additional socket outlets with 230 V Schuko each, on operator side installed on inside of right side face. Power consumption increased by 2 x 3.5 kW / 400 V / 3N PE
* Heatable underframe with 2 hinged doors, temperature range + 30 °C to + 85 +°C, capacity: 2 x 6 GN 1/1, max. depth: 55 mm, power consumption increased by 0.5 kW
* Digital temperature display for heatable underframe (can only be ordered in combination with heatable underframe)
* Stainless-steel base bottom, for adjusting B.PROTHERM BPT 420 K / KBUH / KBRUH
* Module connectors for permanent connection of two buffets
* Feet made of stainless steel (instead of castors)
* Stainless-steel skirting panels on customer side/short side right/left (can only be ordered in conjunction with feet)
* Profile panel for customer-side concealment of the gap between two modules, does not replace the module connector (can only be ordered in combination with skirting panels and module connectors).
* Underframe coating: Side faces & panels powder-coated in colours of B.PRO BASIC LINE \*
* Front panelling on customer and operator side, between side faces, easy to remove and mount
* made of thin sheet, electrolytically galvanised on both sides, powder-coated in B.PRO BASIC LINE colours. \*
* or micro-polished stainless-steel sheet.
* or particle board, coated with RESOPAL laminate
* B.PRO BASIC LINE colours: \*

signal white, RAL 9003

pearl white, RAL 1013

pale brown, RAL 8025

stone grey, RAL 7030

umbra grey, RAL 7022

graphite black, RAL 9011

broom yellow, RAL 1032

carmine red, RAL 3002

sapphire blue, RAL 5003

raspberry, Pantone 228 C

lime, Pantone 382 C

espresso, Pantone 4695 C

apple green, Pantone 370 C

Other colours on request

**Technical data:**

Material: Stainless steel (AISI 304), micro-polished; combined with powder-coated, thin sheet electrolytically galvanised on both sides.

Weight: approx. 85 kg (without options)

Capacity: max. 3 x GN 1/1-200

Temperature range: +30 °C to +95 °C

Connected load: 220-240 V / 16 A / 1N PE /  
50-60 Hz / 2.85 kW /  
Schuko plug.

*With optional accessories, a new connected load results for the buffet.*

*Example of optional additional socket outlets*

New connected load: *400 V / 16 A / 3N PE / 50‑60 Hz, 9.85 kW /  
CEE plug.*

**Special features:**

* Individually heated and controlled bain-marie wells for wet or dry operation
* Separately switchable ceramic radiators over each bain-marie well
* Sneeze guard made of ESG safety glass
* Micro-polished surface made of stainless steel
* Two-section safety drain valve
* Fold-down tray slide made of stainless-steel round tube and stainless-steel sheet
* Wide selection of colour design options

**Make:**

Manufacturer: B.PRO

Type: BASIC LINE W-3

Order No.: 573 071