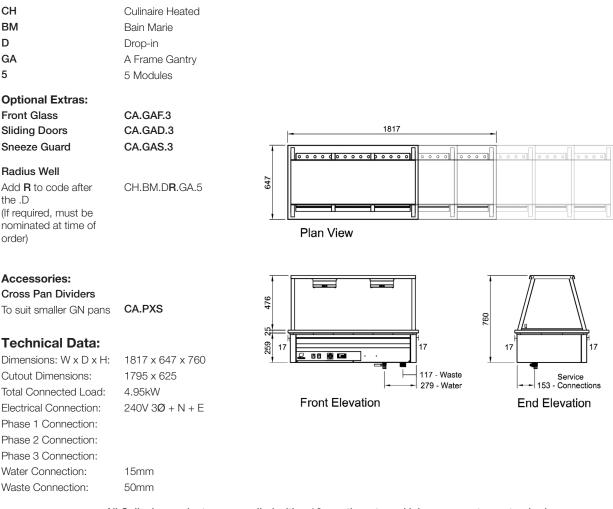
CH.BM.D.GA.5 **Bain Marie - Drop-In**

A Frame Gantry - Heat Lamps

Product Information:

- Unit comes complete with CH.BM.U bain marie plus drop-in bench top and A-frame heated gantry fully fitted and wired. Gantry is welded to bench top
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in the bain marie)
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Suits gastronorm pans up to 150mm deep (sold separately)
- This display is designed to be installed into a cut-out in a new or existing bench top which allows for simple, inexpensive installation
- Gantry constructed from 304 grade stainless steel with a No.4 finish and 6mm toughened glass end
- Overhead Quartz IR heat lamps provide heat and illumination to the product below
- Individual On/Off switches to operate bain marie and overhead gantry heat lamps
- Front glass, sliding doors and sneeze guards can be either added as optional extras at the time of order and fitted in factory or ordered at a separate date for easy fitting by customer.



All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

Due to continuous product research and development, the information contained herein is subject to change without notice. Revision: September 2, 2020 - A

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Product Code:

СН	Culinaire Heated
BM	Bain Marie
D	Drop-in
GA	A Frame Gantry
5	5 Modules

Culinaire®

Sliding Doors Sneeze Guard

Technical Data: