

CH.BM.D.GA.8

Bain Marie - Drop-In

A Frame Gantry - Heat Lamps



- 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.



CH.BM.DR.GA.8

Product Code:

CH Culinaire Heated
BM Bain Marie
D Drop-in
GA A Frame Gantry
8 Modules

Optional Extras:

Front Glass CA.GAF.3 Sliding Doors CA.GAD.3 Sneeze Guard CA.GAS.3

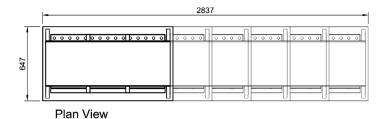
Radius Well

Add R to code after

the .D

(If required, must be nominated at time of

order)



Accessories:

Cross Pan Dividers

To suit smaller GN pans CA.PXS

Technical Data:

Dimensions: W x D x H: 2837 x 647 x 760

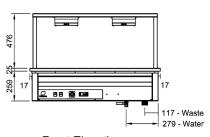
Cutout Dimensions: 2815 x 625

Total Connected Load: 7.8kW

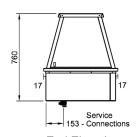
Electrical Connection: 240V 3Ø + N + E

Phase 1 Connection: Phase 2 Connection: Phase 3 Connection:

Water Connection: 15mm
Waste Connection: 50mm



Front Elevation



End Elevation

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

