



# Bain Marie - Drop-In


**Product Information:**

- This display is designed to be installed into a cut-out in a new or existing bench top which allows for simple, inexpensive installation
- Comes complete with stainless steel drop-in bench top fitted to the CH.BM.U
- Double skinned air insulation on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4 finish
- 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)
- Water inlet at opposite end to drain for ease of cleaning
- Ready for connection to hot water inlet and waste, valves supplied loose for onsite connection to service
- Suits gastronorm pans up to 150mm deep (sold separately)
- Supplied with pan dividers.

**Product Code:**

CH	Culinaire Heated
BM	Bain Marie
D	Drop-in
3	3 Modules

**Optional Extras:**
**Radius Well**

Add **R** to code after the .D  
(If required, must be nominated at time of order)

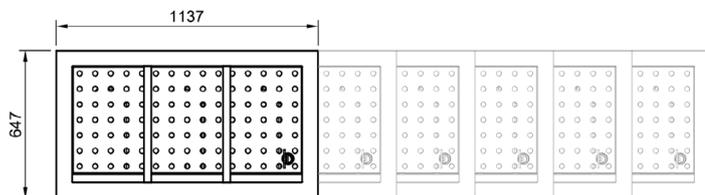
CH.BM.DR.3

**Accessories:**
**Cross Pan Dividers**

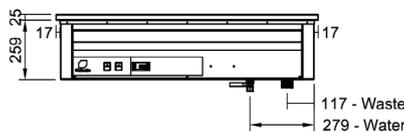
To suit smaller GN pans **CA.PXS**

**Technical Data:**

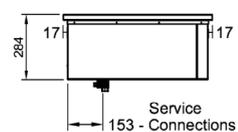
Dimensions: W x D x H:	1137 x 647 x 284
Cutout Dimensions:	1115 x 625
Total Connected Load:	2.25kW
Electrical Connection:	240V 1Ø + N + E
Water Connection:	15mm
Waste Connection:	50mm



Plan View



Front Elevation



End Elevation

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

[www.stoddart.com.au](http://www.stoddart.com.au)

[www.stoddart.co.nz](http://www.stoddart.co.nz)



Proudly Manufactured  
in Australia



**STODDART®**