



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
5	5 Modules

Optional Extras:

Radius Well

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

CH.BM.DR.5

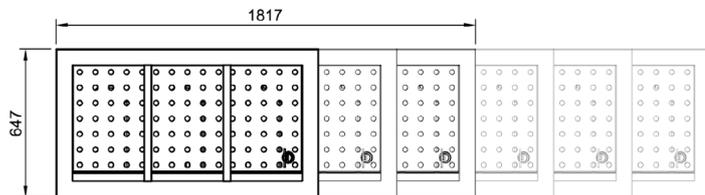
Accessories:

Cross Pan Dividers

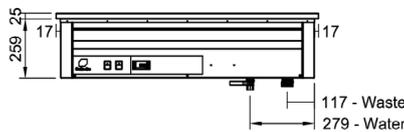
To suit smaller GN pans **CA.PXS**

Technical Data:

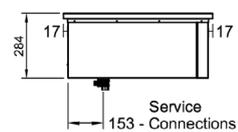
Dimensions: W x D x H:	1817 x 647 x 284
Cutout Dimensions:	1795 x 625
Total Connected Load:	3.75kW
Electrical Connection:	240V 1Ø + N + E
Water Connection:	15mm
Waste Connection:	50mm



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

www.stoddart.co.nz



Proudly Manufactured in Australia



STODDART®