

CH.BM.D.GDB.6

Bain Marie - Drop-In

2-Tier Gantry - Heat Lamps Bottom Shelf



- Unit comes complete with CH.BM.U bain marie plus drop-in bench top and double overhead 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
- 2 tier overhead gantry comes in either single heated (GDB heat lamps to bottom level) or double heated (GDD - heat lamps to top and bottom levels)
- 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



Product Code:

CH Culinaire Heated
BM Bain Marie
D Drop-in

GDB Double Shelf Gantry -Bottom Tier Heated

6 Modules

Optional Extras:

Add **R** to code after

the .D

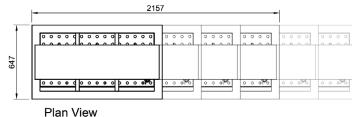
Radius Well

6

(If required, must be nominated at time of

order)

CH.BM.DR.GDB.6



Accessories:

Cross Pan Dividers

To suit smaller GN pans CA.PXS

Technical Data:

Dimensions: W x D x H: 2157 x 647 x 1034

Cutout Dimensions: 2135 x 625

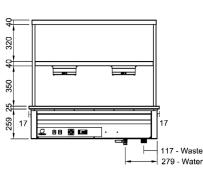
Total Connected Load: 5.7kW

Electrical Connection: 240V 3Ø + N + E

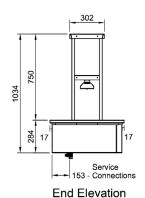
Phase 1 Connection:

Phase 2 Connection: Phase 3 Connection:

Water Connection: 15mm Waste Connection: 50mm



Front Elevation



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





