



# Bain Marie - Drop-In

# 2-Tier Gantry - Heat lamps Top & Bottom Shelf

#### **Product Information:**

- 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
- 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 вм Bain Marie D Drop-in

**GDD** Double Shelf Gantry - 2

Tier Heated 7 Modules

**Optional Extras:** 

Radius Well

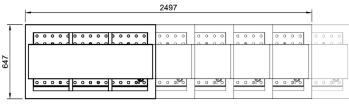
Add R to code after CH.BM.DR.GDD.7

the .D

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(If required, must be nominated at time of

order)



### Plan View

#### Accessories: Cross Pan Dividers

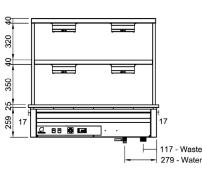
To suit smaller GN pans CA.PXS

## **Technical Data:**

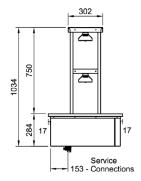
Dimensions: W x D x H: 2497 x 647 x 1034 Cutout Dimensions: 2475 x 625 Total Connected Load: 8.25kW Electrical Connection: 240V 3Ø + N + E

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.

