

### CH.BMC.D.GSF.6

# **Bain Marie**

### **Drop-in - Counter Line**



#### **Product Information:**

- This display is designed to be installed into a cut-out in a new or existing bench top which allows for simple installation
- Pans are recessed to minimise water condensation on surrounding bench top
- Double skinned air insulated 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 bain marie)
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Fitted with 10mm thick toughened glass gantry with overhead Quartz IR heat lamps to provide heat and illumination to the product below
- Individual On/Off switches to operate bain marie and overhead gantry heat lamps
- Overhead heat lamps are fully adjustable via a solid-state voltage controller for accurate temperature selection
- · 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 services
- Suits gastronorm pans up to 150mm deep (sold separately).

#### **Product Code:**

CH Culinaire Heated

BMC Bain Marie - Counter

Line

D Drop-in GSF Flat Glas

Flat Glass Gantry -Stainless Steel Fixings

6 6 Modules

### **Optional Extras:**

Radius Well

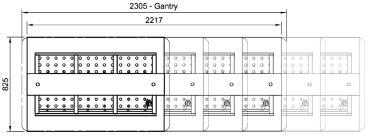
Add R to code after

the .D

(If required, must be nominated at time of

order)

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Plan View

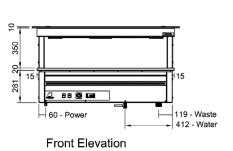
## Technical Data:

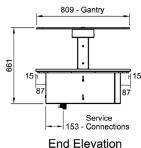
Dimensions: W x D x H: 2217 x 825 x 661
Cutout Dimensions: 2200 x 805
Total Connected Load: 5.7kW

Electrical Connection: 240V 3Ø + N + E

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

Water Connection: 15mm
Waste Connection: 50mm





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

