



Bain Marie - Under Bench



Product Information:

- This display is designed to be mounted under a custom made stainless steel bench top (manufactured and fitted by others)
- Gantries sold separately to enable installation over the bain marie on a custom made stainless steel bench top
- 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)
- Pan dividers not supplied.

Product Code:

CH	Culinaire Heated
BM	Bain Marie
U	Under Bench
8	8 Modules

Optional Extras:

Radius Well

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

CH.BM.UR.8

Accessories:

Large Pan Dividers

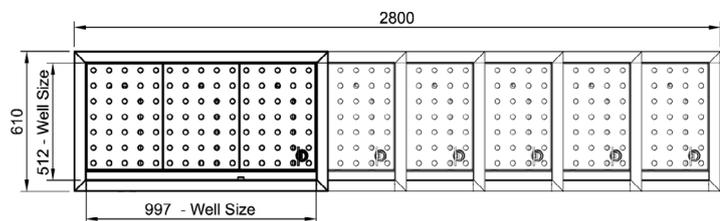
To suit large GN pans **CA.PXL**

Cross Pan Dividers

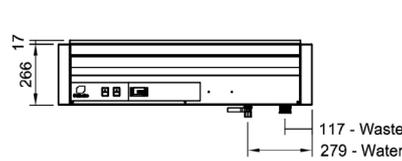
To suit smaller GN pans **CA.PXS**

Technical Data:

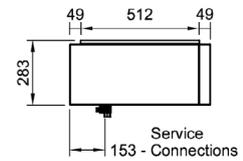
Dimensions: W x D x H:	2800 x 610 x 283
Total Connected Load:	6.0kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 3 Connection:	
Water Connection:	15mm
Waste Connection:	50mm



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 - E