

CH.BMC.D.GSB.3 **Bain Marie**

Drop-in - Counter Line



Product Code:

| СН | Culinaire Heated |
|-----|---|
| BMC | Bain Marie - Counter Line |
| D | Drop-in |
| GSB | Flat Glass Gantry - Black Painted Centre Section - Adhesive Fix |

3

Optional Extras: Radius Well

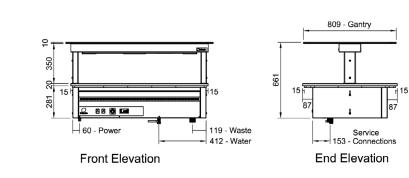
Add R to code after the .D (If required, must be nominated at time of order)

Technical Data:

Dimensions: W x D x H: Cutout Dimensions: Total Connected Load: **Electrical Connection:** Water Connection: Waste Connection:

1197 x 825 x 661 1180 x 805 2.85kW 240V 1Ø + N + E 15mm 50mm

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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 - C

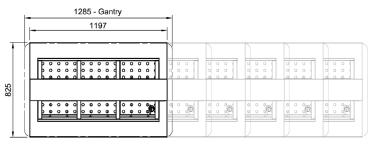
www.stoddart.com.au www.stoddart.co.nz

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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).



Plan View

3 Modules