

CH.BMC.D.GSB.4

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 Drop-in

GSB Flat Glass Gantry - Black

Painted Centre Section -

Adhesive Fix 4 Modules

Optional Extras:

Radius Well

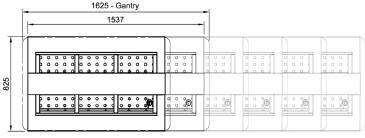
Add R to code after CH.BMC.DR.GSB.4

the .D

D

(If required, must be nominated at time of

order)



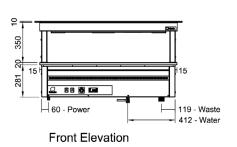
Plan View

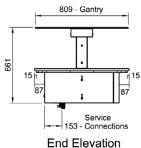
Technical Data:

Dimensions: W x D x H: 1537 x 825 x 661 Cutout Dimensions: 1520 x 805 Total Connected Load: 3.9kW

Electrical Connection: 240V 1Ø + N + E

Water Connection: 15mm Waste Connection: 50mm





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





