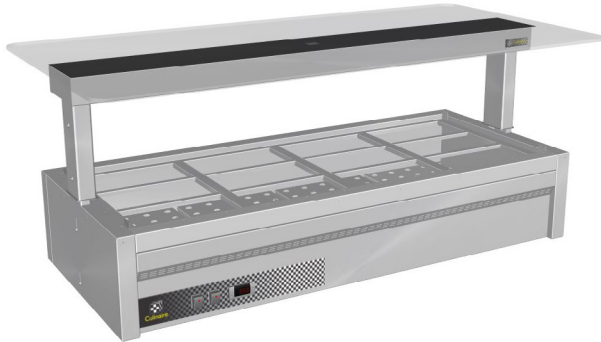




CH.BMC.U.GSB.6

Bain Marie

Under Bench - Counter Line



Product Information:

- This display is designed to be mounted under a custom made bench top of your choice (manufactured & fitted by others)
- 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
- Gantry is detachable and height adjustable for ease of installation. To be connected by an electrician
- 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
U	Under Bench
GSB	Flat Glass Gantry - Black Painted Centre Section - Adhesive Fix
6	6 Modules

Optional Extras:

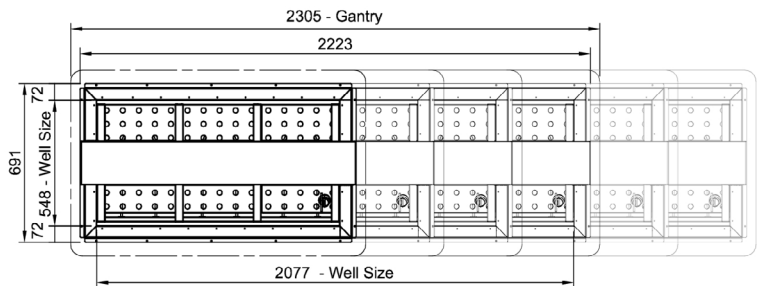
Radius Well

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

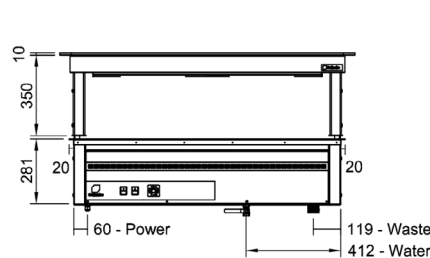
CH.BMC.UR.GSB.6

Technical Data:

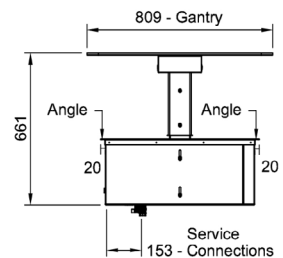
Dimensions: W x D x H:	2223 x 691 x 661
Cutout Dimensions:	2075 x 545
Total Connected Load:	5.7kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 3 Connection:	
Water Connection:	15mm
Waste Connection:	50mm



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 - C

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