

# CH.BMC.U.GSF.4

# **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
- Double skinned air insulated on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4
- 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 вмс Bain Marie - Counter

Line

U Under Bench GSF Flat Glass Gantry -

Stainless Steel Fixings

4 4 Modules

# **Optional Extras:** Radius Well

Add R to code after

the .U

(If required, must be nominated at time of

order)

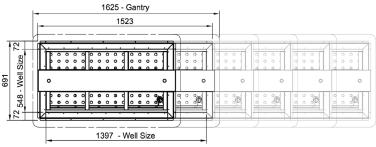
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#### **Technical Data:**

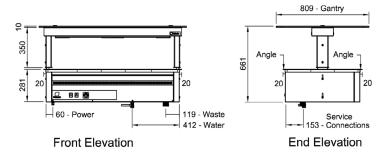
Dimensions: W x D x H: 1543 x 691 x 661 1395 x 545 Cutout Dimensions: Total Connected Load: 3.9kW

240V 1Ø + N + E Electrical Connection:

Water Connection: 15mm Waste Connection: 50mm



Plan View



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



