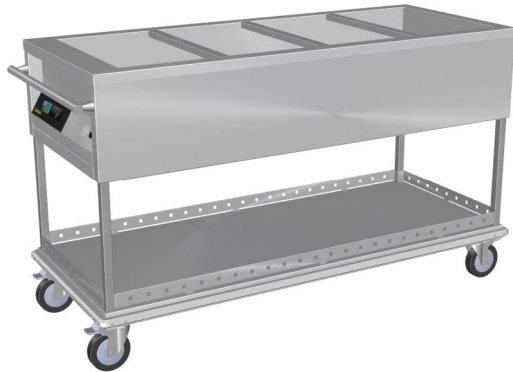




Bain Marie - Mobile



Product Information:

- Mobile Heavy-duty bain marie units are designed to hold hot pre-cooked food for serving
- An ideal addition to a plating line for ready to serve meals
- 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)
- Ergonomic stainless steel handle for easy mobility of the unit
- 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
- Manual fill and manual empty, valve operated waste
- Heavy-duty non-marking 125mm swivel castors with brakes, wraparound non-marking bumper
- Plug and lead fitted for connection to power when stationary
- Stainless steel work shelf fitted to fold down brackets can be added as an optional extra at the time of ordering. This item is factory fitted at the time of manufacture
- Suits gastronorm pans up to 150mm deep (sold separately).

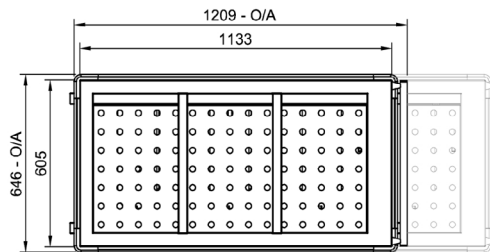
Product Code:

CH	Culinaire Heated
BMM	Bain Marie - Mobile
3	3 Modules

Optional Extras:

Work Shelf
 CA.WS.3
 Factory fitted
 (If required, must be nominated at time of order)

Radius Well
 CH.BMM.R.3
 Add .R to code
 (If required, must be nominated at time of order)



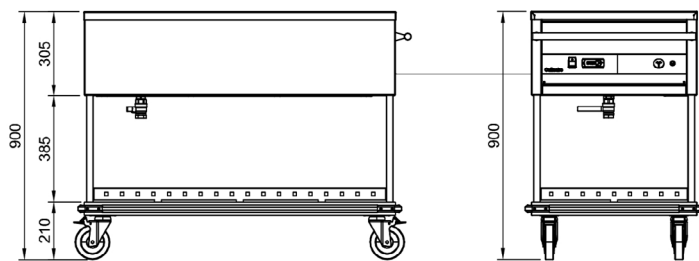
Plan View

Accessories:

Cross Pan Dividers
 To suit smaller GN pans CA.PXS

Technical Data:

Dimensions: W x D x H: 1209 x 646 x 900
 Total Connected Load: 1.8kW
 Electrical Connection: 10A plug & lead fitted



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 - A