

# CH.IBGJ.BMC.U.GSF.5

# **Island Buffet**

## **Heated - Stone Top & Joinery Panels**



- Fitted with an underbench bain marie and heated gantry CH.BMC.U.GSF
- 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)
- Fitted with 10mm thick toughened glass gantry with overhead Quartz IR heat lamps to provide heat and illumination to the product below
- Pans are recessed to minimise water condensation on surrounding bench top
- Culinaire buffet units can be customised to suit any application (minimum dimensions of buffet unit shown below)
- Additional items can be incorporated into the buffet unit such as plate dispensers, plate shelves under, induction warming units, etc.
- Internal framing is constructed from a heavy-duty stainless steel to endure the day to day use in a busy environment
- Heavy-duty non-marking 75mm swivel castors, two with brakes
- Manual fill and manual empty, value operated waste
- Stoddart has a selection of pre-finished melamine boards available, or specify finishes to suit your decor (prices may vary).



### **Product Code:**

CH Culinaire Heated

Island Buffet - Granite Top

- Joinery Cladding

BMC Bain Marie - Counter Line

U Under Bench
GSF Flat Glass Gantry Stainless Steel Fixings

5 Modules

### **Optional Extras:**

# Radius Well

Add R to code after

the .U

IBGJ

(If required, must be nominated at time of

order)

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# 2060 1965 - Gantry Plan View

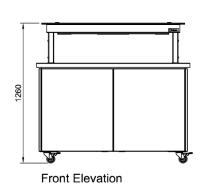
### **Technical Data:**

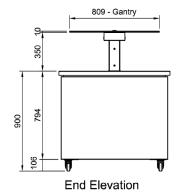
Dimensions: W x D x H: 2060 x 1000 x 1260

Total Connected Load: 4.95kW

Electrical Connection: 240V 3Ø + N + E

Phase 1 Connection: Phase 2 Connection: Phase 2 Connection:





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

