Culinaire

Island Buffet
Heated - Stainless Steel Top & Stainless Steel Panels

Product Information:

- Fitted with an underbench bain marie and heated gantry CH.BMC.U.GSB
- 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.

Product Code:

CH	Culinaire Heated
IBSS	Island Buffet - Stainless Steel Top and Cladding
BMC	Bain Marie - Counter Line
U	Under Bench
GSB	Flat Glass Gantry - Black Painted Centre Section - Adhesive Fix
5	5 Modules

Optional Extras:
Radius Well

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

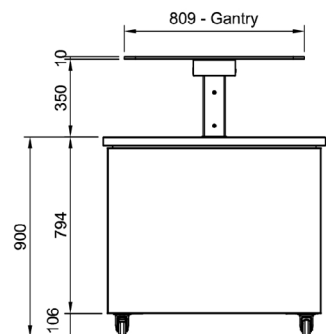CH.IBSS.BMC.U**R**.GSB.5

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:
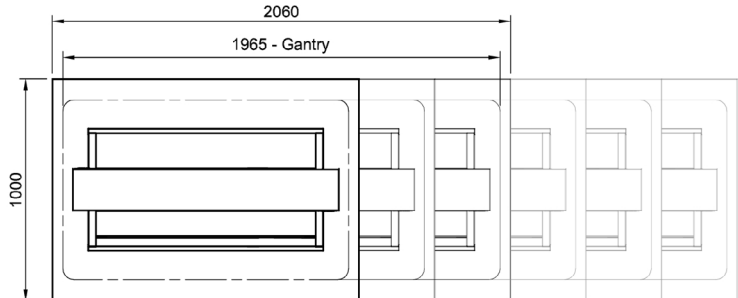
Plan View
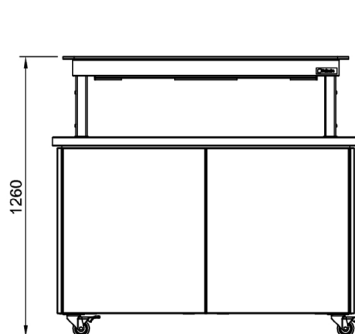
Front Elevation

End Elevation

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

Proudly Manufactured in Australia

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