CH.IBSS.BMC.U.GSF.8

Island Buffet
Heated - Stainless Steel Top & Stainless Steel Panels

Product Information:

- 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.

Product Code:

CH	Culinaire Heated
IBSS	Island Buffet - Stainless Steel Top and Cladding
BMC	Bain Marie - Counter Line
U	Under Bench
GSF	Flat Glass Gantry - Stainless Steel Fixings
8	8 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**.GSF.8

Technical Data:

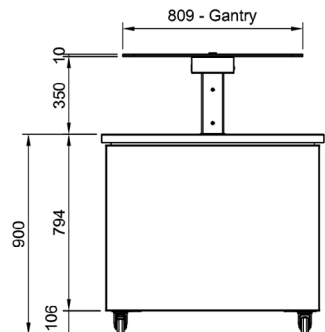|	
Dimensions: W x D x H:	3080 x 1000 x 1260
Total Connected Load:	7.8kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 2 Connection:	
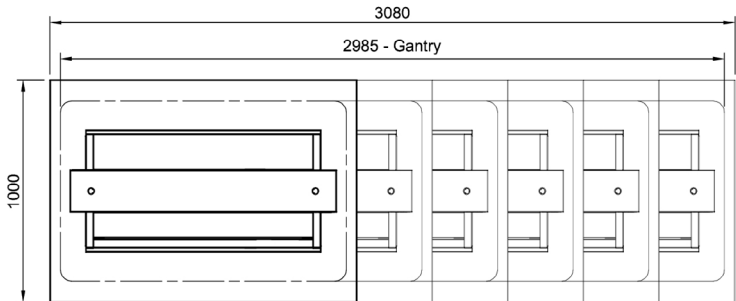
Plan View
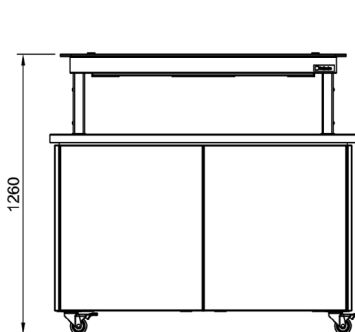
Front Elevation

End Elevation

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

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