Culinaire

Island Buffet
Heated - Stone Top & Joinery 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

- Stoddart has a selection of pre-finished melamine boards available, or specify finishes to suit your decor (prices may vary).

Product Code:

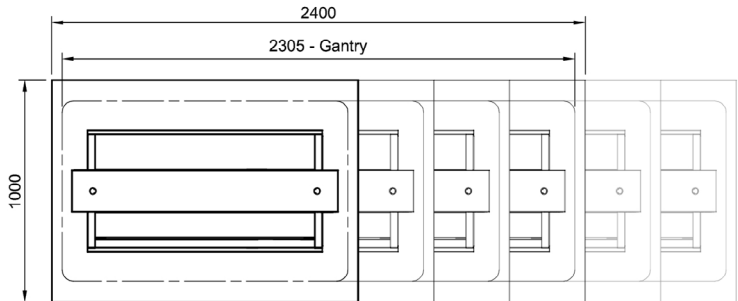|	
CH	Culinaire Heated
IBGJ	Island Buffet - Granite Top - Joinery Cladding
BMC	Bain Marie - Counter Line
U	Under Bench
GSF	Flat Glass Gantry - Stainless Steel Fixings
6	6 Modules

Optional Extras:
Radius Well

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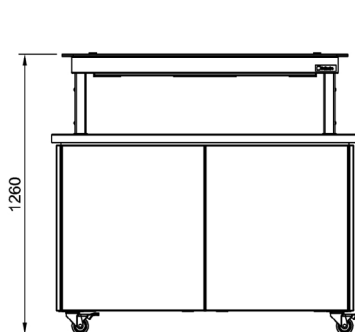(If required, must be nominated at time of order)

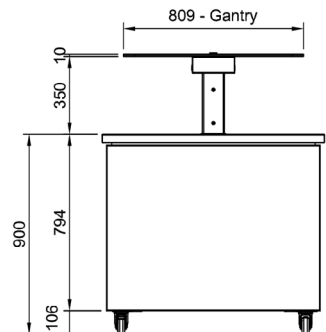CH.IBGJ.BMC.U**R**.GSF.6

Technical Data:

Dimensions: W x D x H:	2400 x 1000 x 1260
Total Connected Load:	5.7kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 2 Connection:	

Plan View

2400
2305 - Gantry
1000

Front Elevation

1260

End Elevation

809 - Gantry
10
350
900
794
106

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

STODDART®