

Technical Data Sheet

CH.BM.D.8

Bain Marie Heated

Drop-in



Product Information:

- This display is designed to be installed into a cut out in a new or existing bench top which allows for simple, inexpensive installation
- Comes complete with stainless steel drop-in bench top fitted to the **CH.BM.U**
- 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
- 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)
- Water inlet at opposite end to drain for ease of cleaning
- Ready for connection to hot water inlet and waste, valves supplied loose for onsite connection to services
- Suits gastronorm pans up to 150mm deep (sold separately)

Product Code:

CH	= Culinaire Heated
BM	= Bain Marie
D	= Drop-in
8	= 8 Modules

Optional Extras:

Radius Well

- Add **R** to code after the .D
(If Required, must be nominated at time of order)
- CH.BM.DR.8

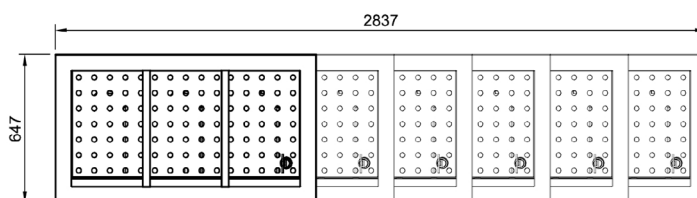
Accessories:

Cross Pan Dividers

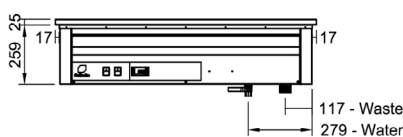
- To suit smaller GN pans
- CA.PXS

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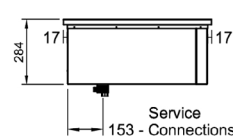
Dimensions: W x D x H:	2837 x 647 x 284
Cutout Dimensions:	2815 x 625
Total Connected Load:	6.0kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 3 Connection:	
Water Connection:	15mm
Waste Connection:	50mm



Plan View



Front Elevation



End Elevation



Proudly Manufactured
in Australia

Due to continuous product research and development, the information contained herein is subject to change without notice

Manufactured By:

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