



Culinaire

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058

Technical Data Sheet

CH.BM.U.4

Bain Marie Heated

Under Bench



Product Information:

- This display is designed to be mounted under a custom made stainless steel bench top (manufactured & fitted by others)
- Gantries sold separately to enable installation over the bain marie on a custom made stainless steel bench top
- 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)
- Pan dividers not supplied

Product Code:

CH = Culinaire Heated
 BM = Bain Marie
 U = Under Bench
 4 = 4 Modules

Optional Extras:

Radius Well

- Add **R** to code after the .U
 (If Required, must be nominated at time of order)
 CH.BM.UR.4

Accessories:

Large Pan Dividers

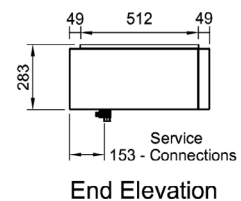
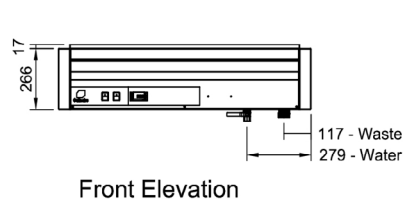
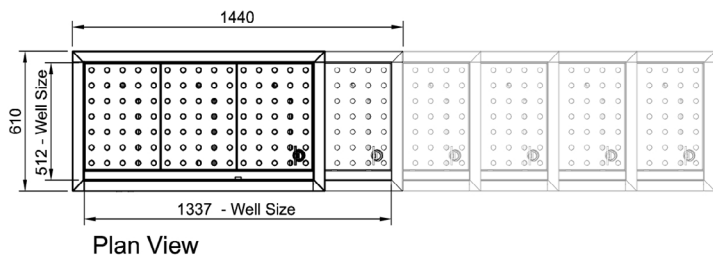
- To suit large GN pans **CA.PXL**

Cross Pan Dividers

- To suit smaller GN pans **CA.PXS**

Technical Data:

Dimensions: W x D x H: 1440 x 610 x 283
 Total Connected Load: 3.0kW
 Electrical Connection: 240V 1Ø + N + E
 Water Connection: 15mm
 Waste Connection: 50mm



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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