



Culinaire

INDUSTRY
KITCHENS

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Technical Data Sheet

CH.BM.U.6

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
- 6 = 6 Modules

Optional Extras:

Radius Well

- Add R to code after the .U (If Required, must be nominated at time of order)
- CH.BM.UR.6

Accessories

Large Pan Dividers

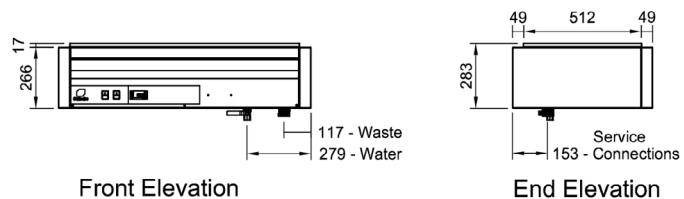
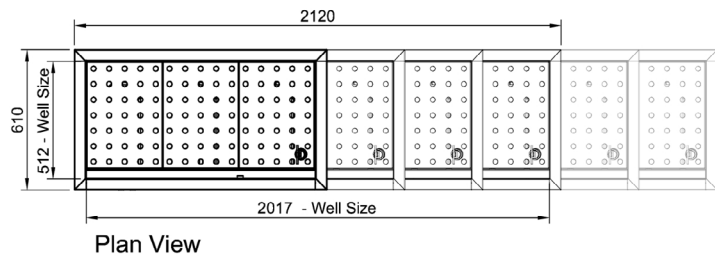
- To suit large GN pans CA.PXL

Cross Pan Divider

- To suit smaller GN pans CA.PXS

Technical Data:

- Dimensions: W x D x H: 2120 x 610 x 283
- Total Connected Load: 4.5kW
- 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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