



Bain Marie - Drop-In

2-Tier Gantry - Heat Lamps Bottom Shelf

Product Information:

- Unit comes complete with CH.BM.U bain marie plus drop-in bench top and double overhead heated gantry fully fitted and wired. Gantry is welded to bench top
- 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)
- Suits gastronorm pans up to 150mm deep (sold separately)
- This display is designed to be installed into a cut-out in a new or existing bench top which allows for simple, inexpensive installation
- Gantry constructed from 304 grade stainless steel with a No.4 finish
- 2 tier overhead gantry comes in either single heated (GDB - heat lamps to bottom level) or double heated (GDD - heat lamps to top and bottom levels)
- Overhead Quartz IR heat lamps provide heat and illumination to the product below
- Individual On/Off switches to operate bain marie and overhead gantry heat lamps



Product Code:

CH	Culinaire Heated
BM	Bain Marie
D	Drop-in
GDB	Double Shelf Gantry - Bottom Tier Heated
4	4 Modules

Optional Extras:

Radius Well

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

CH.BM.DR.GDB.4

Accessories:

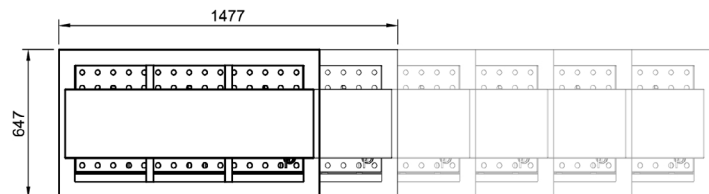
Cross Pan Dividers

To suit smaller GN pans

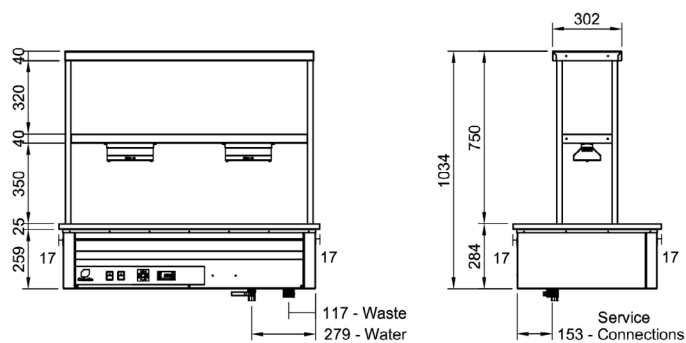
CA.PXS

Technical Data:

Dimensions: W x D x H:	1477 x 647 x 1034
Cutout Dimensions:	1455 x 625
Total Connected Load:	3.9kW
Electrical Connection:	240V 1Ø+ N + E
Water Connection:	15mm
Waste Connection:	50mm



Plan View



Front Elevation

End Elevation

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

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

Revision: September 2, 2020 - A

