

## **Technical Data Sheet**

# CH.BM.U.3

**Heated** Under Bench

**Bain Marie** 



#### **Product Code:**

СН	= Culinaire Heated
BM	= Bain Marie

= Under Bench

CH.BM.UR.3

CA.PXL

- - = 3 Modules

#### **Optional Extras:** Radius Well

U

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

#### Accessories:

#### Large Pan Dividers

- To suit large GN pans Cross Pan Dividers

- To suit smaller GN CA.PXS pans

### **Technical Data:**

Dimensions: W x D x H: Total Connected Load: **Electrical Connection:** Water Connection: Waste Connection:

1100 x 610 x 283 2.25kW 240V 1Ø + N + E 15mm 50mm







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

#### Manufactured By:

Tom Stoddart Pty Ltd. ABN 16 009690251 39 Forest Way, Karawatha 4117 Queensland Australia Tel: +61 7 3440 7600 Fax: +61 7 33441000 Web site: www.stoddart.com.au

# **Product Information:**

INDUSTRY

ITCHEN w.industrykitchens.com.au 1800 611 058

- 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



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