

CH.BM.D.GDD.5

Bain Marie - Drop-In

2-Tier Gantry - Heat lamps Top & 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
GDD Under Bench
5 Modules

Optional Extras:

Radius Well

Add R to code after

the .D

(If required, must be nominated at time of

order)

CH.BM.DR.GDD.5

Accessories: Cross Pan Dividers

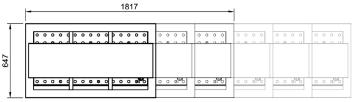
To suit smaller GN pans CA.PXS

Technical Data:

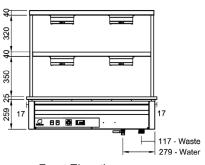
Dimensions: W x D x H: 1817 x 647 x 1034
Cutout Dimensions: 1795 x 625
Total Connected Load: 6.15kW
Electrical Connection: 240V 3Ø + N + E

Phase 1 Connection: Phase 2 Connection: Phase 3 Connection:

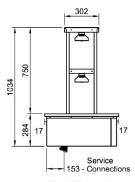
Water Connection: 15mm Waste Connection: 50mm



Plan View







End Elevation

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



