



General Description:

The Culinaire® Under Bench Bain Marie is designed to hold pre-heated food at the optimum temperature in Gastronorm pans up to 150mm deep.

The Bain Marie comes ready for connection to hot water and waste with all valves supplied and fitted.

Standard stainless steel tops and gantries are available to fit all models. (Sold separately)

NOTE: Not supplied with pan dividers

Models:

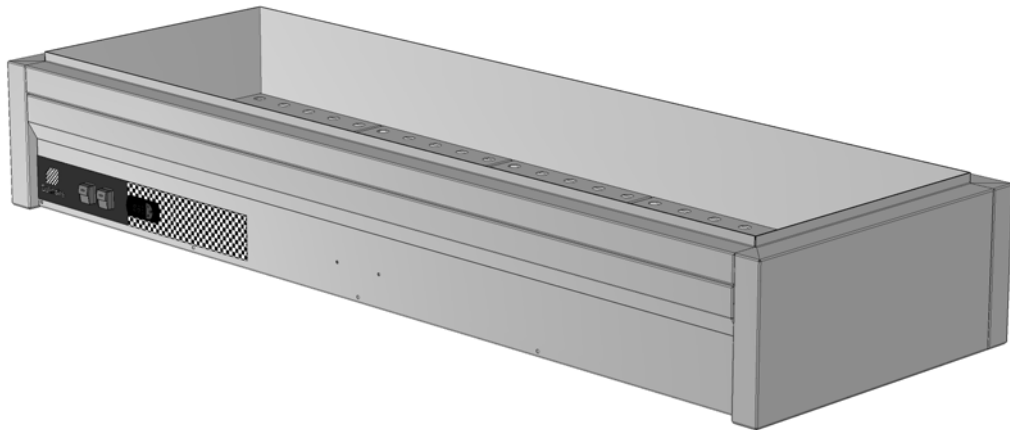
Code: CH.CBMx.U

Code explanation:

CH = Culinaire Heated
CBM = Culinaire Bain Marie
x = 2 to 8 Module
U = Under Bench

e.g.: for specification and ordering

Culinaire: **CH.CBM5.U**



Features and Benefits:

- 100% 304 grade stainless steel construction
- The wet Bain Marie accommodates 150mm deep Gastronorm pans (sold separately)
- Ready for connection to hot water inlet and waste with all valves supplied and fitted
- The Bain Marie is fitted with a ball valve to fill the unit with water
- The overflow and stand pipe ensures that the Bain Marie cannot be overfilled and the correct water depth is achieved
- Fully modular system designed to fit under custom-made stainless steel bench top (sold separately)
- Standard bench top available (sold separately)
- Standard gantry available (sold separately)
- Available in 2, 3, 4, 5, 6, 7, & 8 GN 1/1 modules

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

Specification:

Construction:

- 304 grade 1.2mm stainless steel in No.4 satin finish
- Double skinned construction, air insulated on all sides to minimise heat of external panels

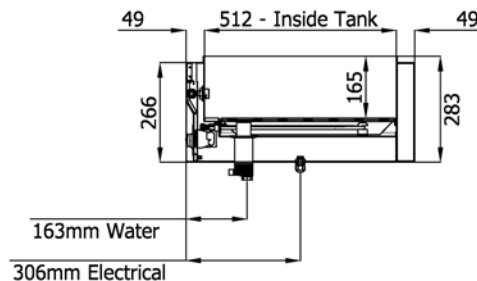
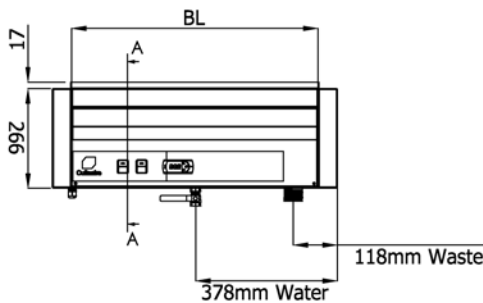
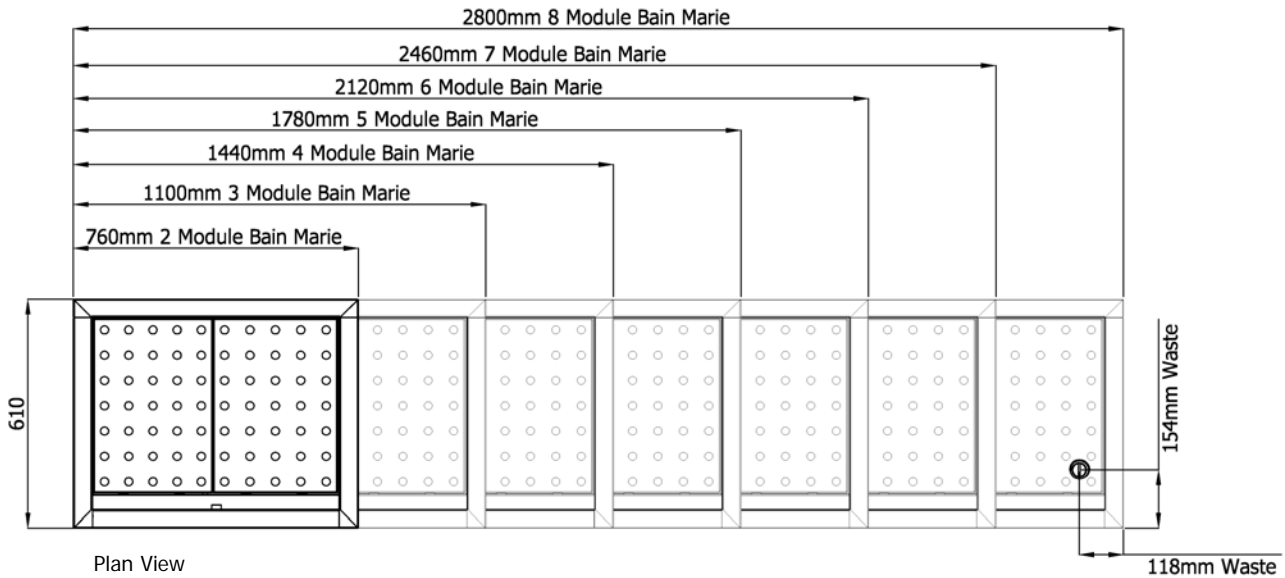
Controls:

- On/Off switch with indicator light to Bain Marie
- Digital controllers to Bain Marie
- On/Off switch with indicator light for Gantry (optional)

Electrical:

- Supplied with terminal block for wiring for 3 phase, neutral and earth
- 750w (240V) elements per module

Product Details:



Culinaire
food service equipment

Technical Data:

Model	BL (Bain Marie internal length)	Capacity	Power	Water	Waste	Packaged size
CH.CBM2.U	657mm	2 x 1/1 GN Pans	240v 1Ø 6.25A 1500w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	970w x 810d x 485h
CH.CBM3.U	997mm	3 x 1/1 GN Pans	240v 1Ø 9.37A 2250w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	1300w x 810d x 485h
CH.CBM4.U	1337mm	4 x 1/1 GN Pans	240v 1Ø 12.5A 3000w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	1640w x 810d x 485h
CH.CBM5.U	1677mm	5 x 1/1 GN Pans	240v 3Ø 6.25A 3750w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	1980w x 810d x 485h
CH.CBM6.U	2017mm	6 x 1/1 GN Pans	240v 3Ø 6.25A 4500w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	2320w x 810d x 485h
CH.CBM7.U	2357mm	7 x 1/1 GN Pans	240v 3Ø 9.37A 5250w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	2660w x 810d x 485h
CH.CBM8.U	2697mm	8 x 1/1 GN Pans	240v 3Ø 9.37A 6000w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	3000w x 810d x 485h

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