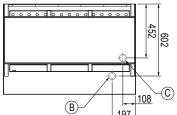
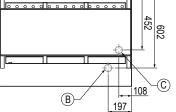


## **Product Information**

- Unit comes complete with baine marie, hotcupboard, and A-Frame 304 stainless steel gantry. (Gantry welded to bench top)
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Temperature regulation via digital control, designed to hold product between 65°C - 90°C.
- Independent controlls for baine marie, hot cupboard and gantry
- A-Frame gantry fitted with Quartz IR heat lamps
- Air insulated, double skinned tank for energy efficient heating
- Hot cupboard equioped with a fan forced heating system
- Top mounted easy glide doors that do not sit in a bottom track, eliminates dirt trap. 1/1GN shelf configuration (1 shelf per door)
- Robust 304 grade stainless steel construction
- Manual fill and manual empty, valve operated waste
- 1/1 GN sized well, fits pans up to 150mm deep (sold separately). Pan dividers not supplied
- Stainless steel work shelf mounted onto fold down brackets. This item is factory fitted and must be selected at time of order
- 12-month parts and labour warranty







#### **Specifications**

CH.BMH.I.GA.3 1103 x 753 x 1375 W x D x H (mm)

4.65kW **Total Connected Load** 

**Electrical Connection** 1Ø+N+E 240VAC / 50Hz

(Onsite connection)

Water Connection G 1/2" BSP **Waste Connection** 11/4" BSP

# **Optional Extras**

Radius Well

Add  ${\bf R}$  to code after the  ${\bf I}$ CH.BMH.R.GA.3

**Left Hand Controls** 

Add .L after the H or R in the CH.BMH.L.GA.3 product code to specify left

hand controls

CH.BMH.R.L.GA.3

Stainless Work Shelf CAWS 3 Front Glass CA.GAF.3 CA.GAD.3 **Sliding Doors** CA.GAS.3 **Sneeze Guards** 

Note: Optional extras must be selected at time of order

# **Accessories**

Large Pan Dividers CA.PXL

(To suit large GN pans)

Cross Pan Dividers CA.PXS

(To suit smaller GN pans)

### Legend

**Electrical Connection** 

Water Connection

Waste Connection

