

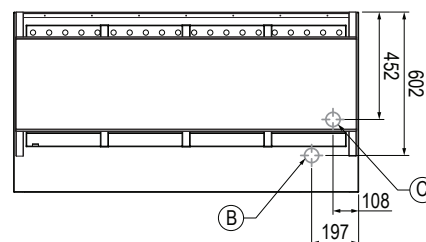
Product Information

- 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 controls 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 equipped 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

Model	CH.BMH.I.GA.4
W x D x H (mm)	1440 x 753 x 1375
Total Connected Load	5.7kW
Electrical Connection	3Ø+N+E 400VAC / 50Hz (Onsite connection)
Water Connection	G 1/2" BSP
Waste Connection	1 1/4" BSP



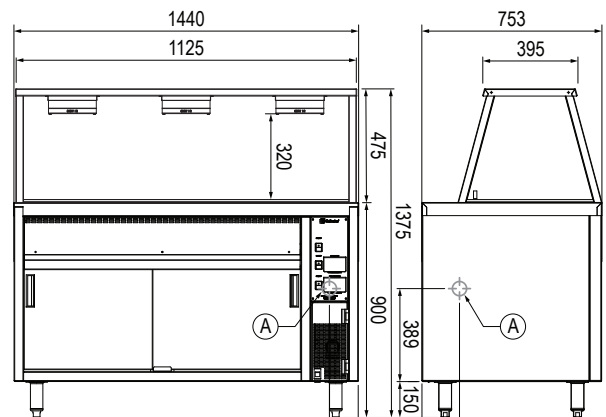
Optional Extras

Radius Well	
Add R to code after the I	CH.BMH. R .GA.4

Left Hand Controls	
Add L after the H or R in the product code to specify left hand controls	CH.BMH. L .GA.4 CH.BMH. R.L .GA.4

Stainless Work Shelf	CA.WS.4
Front Glass	CA.GAF.4
Sliding Doors	CA.GAD.4
Sneeze Guards	CA.GAS.4

Note: Optional extras must be selected at time of order



Accessories

Large Pan Dividers (To suit large GN pans)	CA.PXL
Cross Pan Dividers (To suit smaller GN pans)	CA.PXS

Legend

- A** Electrical Connection
- B** Water Connection
- C** Waste Connection

