

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

 Model
 CH.BMH.I.GA.6

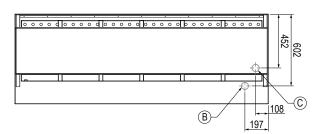
 W x D x H (mm)
 2123 x 753 x 1375

Total Connected Load 7.9kW

Electrical Connection 3Ø+N+E 400VAC / 50Hz

(Onsite connection)

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



Optional Extras

Radius Well

Add **R** to code after the I CH.BMH.**R**.GA.6

Left Hand Controls

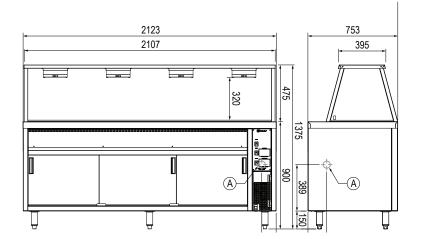
Add **.L** after the **H** or **R** in the product code to specify left

hand controls

CH.BMH.L.GA.6 CH.BMH.R.L.GA.6

Stainless Work Shelf CA.WS.6
Front Glass CA.GAF.6
Sliding Doors CA.GAD.6
Sneeze Guards CA.GAS.6

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

A Electrical Connection

B Water Connection

C Waste Connection





