Culinaire®

Product Information

- Mobile heated island buffet 4 bay, with stainless steel top and joinery panels.
- Fitted with an underbench bain marie & heated gantry (CH.BMC.U.GSF)
- Robust 304 grade stainless steel construction with stainless steel top
 and joinery panels
- 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
- Air insulated, double skinned tank for energy efficient heating
- · Independent controlls for baine marie and gantry
- Gantry fitted with 10mm thick toughened glass and overhead
 Quartz IR heat lamps with adjustable temperature
- Manual fill and manual empty, valve operated waste
- 1/1 GN sized well, fits pans up to 150mm deep (sold separately). Pans are recessed to minimise water condensation on surrounding bench top
- Additional items can be incorporated into the buffet unit such as plate dispensers, plate shelves under, induction warming units, etc.
- Heavy-duty non-marking 75mm swivel castors, two with brakes
- Made to Order
- 12-month parts and labour warranty

Specifications

Model	CH.IBSJ.BMC.U.GSF.4
W x D x H (mm)	1720 x 1000 x 1260
Total Connected Load Electrical Connection	3.9kW 1Ø+N+E 240VAC / 50Hz (Onsite connection)
Water Connection	G 1/2" BSP
Waste Connection	1 1/4" BSP

Optional Extras

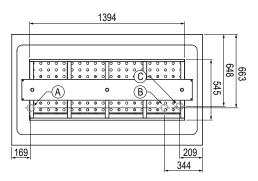
Radius Well

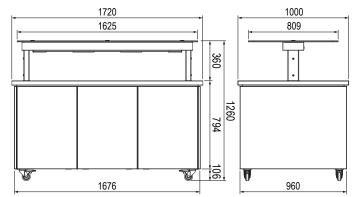
Add **R** to code after the **U** CH.IBSJ.BMC.U**R**.GSF.4 **Note:** Optional extras must be selected at time of order

Legend

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









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

