

ch.bm.u.4 e2 datasheet

SKU: CH.BM.U.4

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Manufacturer documentation - (c) Culinaire

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<https://www.kwcommercial.com.au/product/culinaire-ch-bm-u-4-hot-food-bain-marie-4-bay-under-bench>

Product Information

- This unit is designed to be mounted under a custom made stainless steel bench (manufactured & fitted by others)
- 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
- 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
- **12-month parts and labour warranty**



Specifications

Model	CH.BM.U.4
W x D x H (mm)	1440 x 610 x 283
Total Connected Load	3.0kW
Electrical Connection	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.BM.UR.4

Note: Radius Well must be nominated 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

