

ch.bm.d.ga.3 a4 datasheet

SKU: CH.BM.D.GA.3

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Manufacturer documentation - (c) Culinaire

Retrieved: 2026-07-08

<https://www.kwcommercial.com.au/product/culinaire-ch-bm-d-ga-3-hot-food-bain-marie-3-bay-drop-in-with-a-f>

Product Information

- Unit designed to be installed into a new or existing bench top cut-out. Complete with, 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
- Gantry constructed from 304 grade stainless steel with a No.4 finish and 6mm toughened glass end
- Manual fill and manual empty, valve operated waste
- 1/1 GN sized well, fits pans up to 150mm deep (sold separately). Supplied with pan dividers
- **12-month parts and labour warranty**



Specifications

Model	CH.BM.D.GA.3
W x D x H (mm)	1137 x 647 x 760
Cutout Dimensions (mm)	1110 x 620
Total Connected Load	2.85kW
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 I	CH.BM.DR.GA.3
Front Glass	CA.GAF.3
Sliding Doors	CA.GAD.3
Sneeze Guards	CA.GAS.3

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

