



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

## Culinaire CH.BMM.4 Hot Food Bain Marie – 4 Bay, Mobile

**Model / SKU: CH.BMM.4**

### KW COMMERCIAL KITCHEN

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## ch.bmm.4 a3 datasheet

SKU: CH.BMM.4

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Manufacturer documentation - (c) Culinaire

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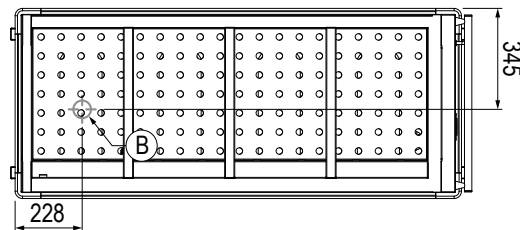
## Product Information

- Mobile Heavy-duty bain marie, designed to hold hot/pre-cooked food for serving
- 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, with an ergonomic stainless steel handle
- Heavy-duty non-marking 125mm swivel castors with brakes, wrap-around non-marking bumper
- 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
- Plug and lead fitted for connection to power when stationary
- 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

|                              |                                           |
|------------------------------|-------------------------------------------|
| <b>Model</b>                 | CH.BMM.4                                  |
| <b>W x D x H (mm)</b>        | 1551 x 646 x 900                          |
| <b>Total Connected Load</b>  | 2.4kW                                     |
| <b>Electrical Connection</b> | 240VAC / 50Hz<br>(10A Plug & lead fitted) |
| <b>Water Connection</b>      | G 1/2" BSP                                |
| <b>Waste Connection</b>      | 1 1/4" BSP                                |



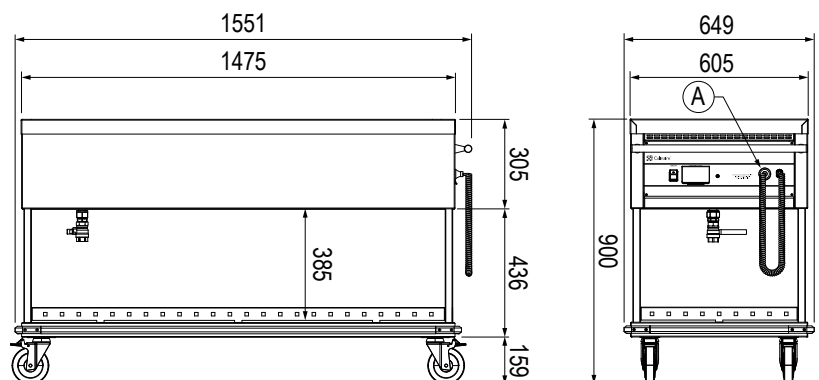
## Optional Extras

|                                           |             |
|-------------------------------------------|-------------|
| <b>Radius Well</b>                        |             |
| Add <b>R</b> to code after the <b>BMM</b> | CH.BMM.R..4 |
| <b>Stainless Steel Work Shelf</b>         | CA.WS.4     |

**Note:** Optional extras must be selected at time of order

## Accessories

|                                                        |        |
|--------------------------------------------------------|--------|
| <b>Large Pan Dividers</b><br>(To suit large GN pans)   | CA.PXL |
| <b>Cross Pan Dividers</b><br>(To suit smaller GN pans) | CA.PXS |



## Legend

- A** Electrical Connection
- B** Waste Connection



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

