

## **ch.bmm.ga.4 a3 datasheet**

SKU: CH.BMM.GA.4

Distributed by KW Commercial - [kwcommercial.com.au](http://kwcommercial.com.au)

Manufacturer documentation - (c) Culinaire

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<https://www.kwcommercial.com.au/product/culinaire-ch-bmm-ga-4-hot-food-bain-marie-4-bay-mobile-with-a-fr>

### Product Information

- Mobile Heavy-duty bain marie, designed to hold hot /pre-cooked food for serving. 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.
- A-Frame overhead gantry fitted with Quartz IR heat lamps
- 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.GA.4                               |
| <b>W x D x H (mm)</b>        | 1551 x 646 x 1375                         |
| <b>Total Connected Load</b>  | 3.3kW                                     |
| <b>Electrical Connection</b> | 240VAC / 50Hz<br>(15A Plug & lead fitted) |
| <b>Water Connection</b>      | G 1/2" BSP                                |
| <b>Waste Connection</b>      | 1 1/4" BSP                                |

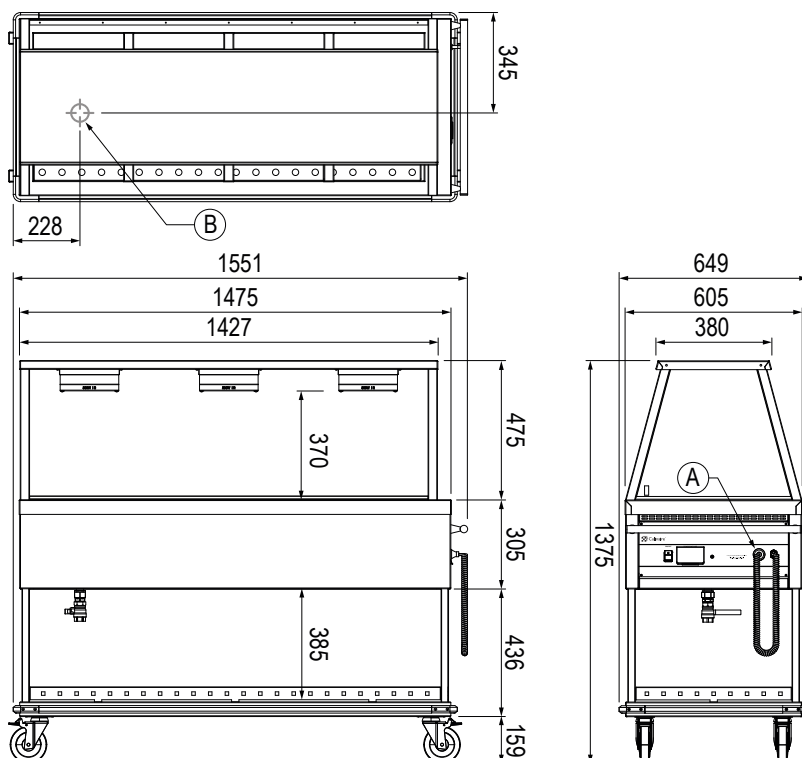
### Optional Extras

|                                           |               |
|-------------------------------------------|---------------|
| <b>Radius Well</b>                        |               |
| Add <b>R</b> to code after the <b>BMM</b> | CH.BMM.R.GA.3 |
| <b>Stainless Steel Work Shelf</b>         | CA.WS.3       |
| <b>Front Panel - Toughened Glass</b>      | CA.GAF.3      |
| <b>Sneeze Guard - Toughened Glass</b>     | CA.GAS.3      |
| <b>Sliding Doors - Toughened Glass</b>    | CA.GAD.3      |

**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

