



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Culinaire CH.BMH.I.GA.3 Hot Food Bain Marie – 3 Bay, Island with A-Frame Gantry

Model / SKU: CH.BMH.I.GA.3

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

ch.bmh.i.ga.3 a3 datasheet

SKU: CH.BMH.I.GA.3

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Manufacturer documentation - (c) Culinaire

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<https://www.kwcommercial.com.au/product/culinaire-ch-bmh-i-ga-3-hot-food-bain-marie-3-bay-island-with-a-fr>

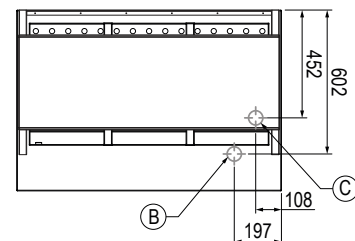
Product Information

- Unit comes complete with baine marie, hotcupboard, and 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
- Hot cupboard equipped with a fan forced heating system
- Top mounted easy glide doors that do not sit in a bottom track, eliminates dirt trap. 1/1GN shelf configuration (1 shelf per door)
- 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
- 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

Model	CH.BMH.I.GA.3
W x D x H (mm)	1103 x 753 x 1375
Total Connected Load	4.65kW
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.BMH. R .GA.3

Left Hand Controls	
Add .L after the H or R in the product code to specify left hand controls	CH.BMH. L .GA.3 CH.BMH. R.L .GA.3

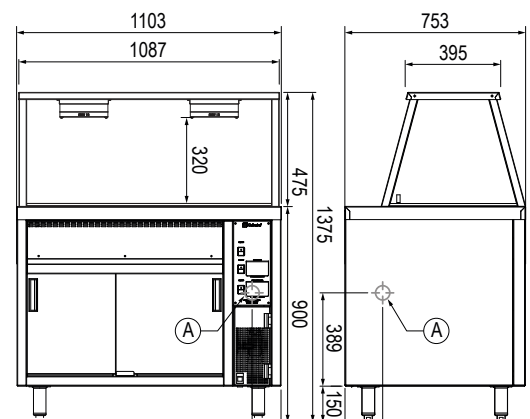
Stainless Work Shelf	CA.WS.3
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Front Glass	CA.GAF.3
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Sliding Doors	CA.GAD.3
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Sneeze Guards	CA.GAS.3
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Note: Optional extras must be selected at time of order



Accessories

Large Pan Dividers	CA.PXL
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(To suit large GN pans)

Cross Pan Dividers	CA.PXS
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(To suit smaller GN pans)

Legend

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



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Revision: A - 13/02/2025 - 03

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

