



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Culinaire CH.BMC.D.GSF.6 Hot Food Bain Marie – 6 Bay, Drop-in

Model / SKU: CH.BMC.D.GSF.6

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.



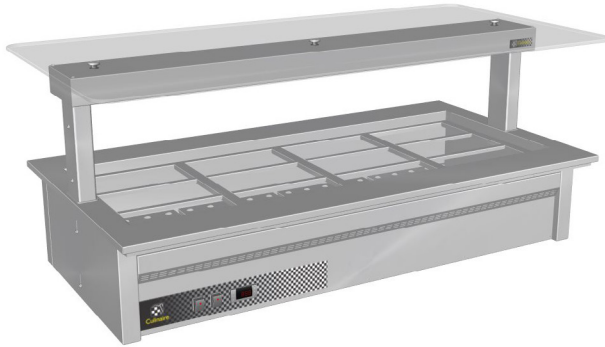
Culinaire®



CH.BMC.D.GSF.6

Bain Marie

Drop-in - Counter Line



Product Code:

CH	Culinaire Heated
BMC	Bain Marie - Counter Line
D	Drop-in
GSF	Flat Glass Gantry - Stainless Steel Fixings
6	6 Modules

Optional Extras:

Radius Well

Add **R** to code after the .D
(If required, must be nominated at time of order)

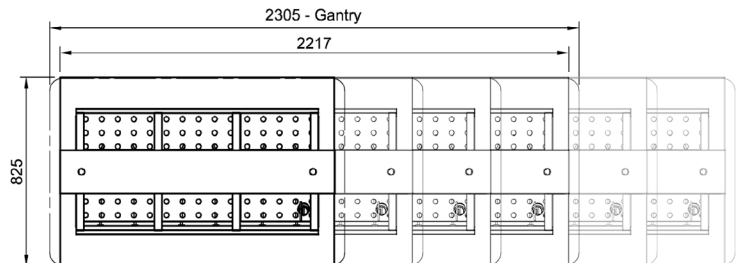
CH.BMC.DR.GSF.6

Technical Data:

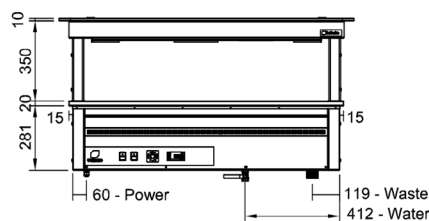
Dimensions: W x D x H:	2217 x 825 x 661
Cutout Dimensions:	2200 x 805
Total Connected Load:	5.7kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 3 Connection:	
Water Connection:	15mm
Waste Connection:	50mm

Product Information:

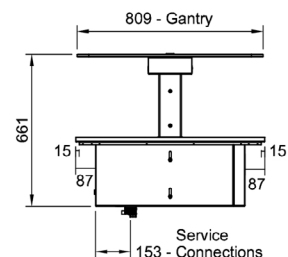
- This display is designed to be installed into a cut-out in a new or existing bench top which allows for simple installation
- Pans are recessed to minimise water condensation on surrounding bench top
- Double skinned air insulated on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4 finish
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in bain marie)
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Fitted with 10mm thick toughened glass gantry with overhead Quartz IR heat lamps to provide heat and illumination to the product below
- Individual On/Off switches to operate bain marie and overhead gantry heat lamps
- Overhead heat lamps are fully adjustable via a solid-state voltage controller for accurate temperature selection
- Water inlet at opposite end to drain for ease of cleaning
- Ready for connection to hot water inlet and waste, valves supplied loose for onsite connection to services
- Suits gastronorm pans up to 150mm deep (sold separately).



Plan View



Front Elevation



End Elevation

All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

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

Revision: September 2, 2020 - B

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