

ch.ibgj.bmc.u.gsf.4 a3 datasheet

SKU: CH.IBGJ.BMC.U.GSF.4

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Manufacturer documentation - (c) Culinaire

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<https://www.kwcommercial.com.au/product/culinaire-ch-ibgj-bmc-u-gsf-4-hot-food-bain-marie-4-bay-stone-top>

Product Information

- Mobile heated island buffet 4 bay, with stone top and joinery panels.
- Fitted with an underbench bain marie & heated gantry (CH.BMC.U.GSF)
- Robust 304 grade stainless steel construction with stone top and joinery panels
- 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
- Independent controls for bainie marie and gantry
- Gantry fitted with 10mm thick toughened glass and overhead Quartz IR heat lamps with adjustable temperature
- Manual fill and manual empty, valve operated waste
- 1/1 GN sized well, fits pans up to 150mm deep (sold separately). Pans are recessed to minimise water condensation on surrounding bench top
- Additional items can be incorporated into the buffet unit such as plate dispensers, plate shelves under, induction warming units, etc.
- Heavy-duty non-marking 75mm swivel castors, two with brakes
- **Made to Order**
- **12-month parts and labour warranty**



Specifications

Model	CH.IBGJ.BMC.U.GSF.4
W x D x H (mm)	1720 x 1000 x 1260
Total Connected Load	3.9kW
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 **U** CH.IBGJ.BMC.UR.GSF.4
Note: Optional extras must be selected at time of order

Legend

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

