

### Product Information

- Unit designed to be installed into a new or existing bench top cut-out. Complete with, 2-Tier 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
- 2-Tier overhead gantry fitted with Quartz IR heat lamps on the underside of the bottom shelf
- Air insulated, double skinned tank for energy efficient heating
- 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). Supplied with pan dividers
- **12-month parts and labour warranty**



### Specifications

<b>Model</b>	CH.BM.D.GDB.6
<b>W x D x H (mm)</b>	2157 x 647 x 1035
<b>Cutout Dimensions (mm)</b>	2135 x 625
<b>Total Connected Load</b>	5.7kW
<b>Electrical Connection</b>	3Ø+N+E 400VAC / 50Hz (Onsite connection)
<b>Water Connection</b>	G 1/2" BSP
<b>Waste Connection</b>	1 1/4" BSP

### Optional Extras

<b>Radius Well</b>	
Add R to code after the I	CH.BM.DR.GDB.6

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

### Accessories

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

### Legend

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

