

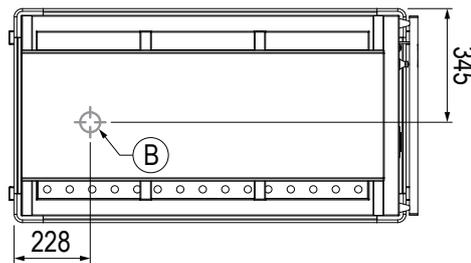
Product Information

- 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

Model	CH.BMM.GA.3
W x D x H (mm)	1209 x 646 x 1375
Total Connected Load	2.4kW
Electrical Connection	240VAC / 50Hz (10A Plug & lead fitted)
Water Connection	G 1/2" BSP
Waste Connection	1 1/4" BSP



Optional Extras

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

Note: Optional extras must be selected at time of order

Accessories

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

Legend

- A Electrical Connection
- B Waste Connection

