

Product Information

- Mobile Heavy-duty bain marie, designed to hold hot/pre-cooked food for serving
- 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
- Robust 304 grade stainless steel construction, with an ergonomic stainless steel handle
- Heavy-duty non-marking 125mm swivel castors with brakes, wraparound 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.4

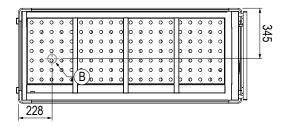
 W x D x H (mm)
 1551 x 646 x 900

Total Connected Load 2.4kW

Electrical Connection 240VAC / 50Hz

(10A Plug & lead fitted)

Water Connection G 1/2" BSP Waste Connection 11/4" BSP



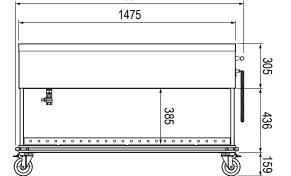
1551

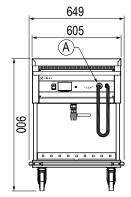
Optional Extras

Radius Well

Add **R** to code after the **BMM** CH.BMM.**R**..4 **Stainless Steel Work Shelf** CA.WS.4

Note: Optional extras must be selected at time of order





Accessories

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

Cross Pan Dividers CA.PXS

(To suit smaller GN pans)

Legend

A Electrical Connection

B Waste Connection









