

# CH.IBSS.BMC.U.GSB.5

## Island Buffet Heated

Stainless Steel Top & Stainless Steel Panels



### Product Information:

- Fitted with an under bench bain marie and heated gantry **CH.BMC.U.GSB**
- 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 the 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
- Pans are recessed to minimise water condensation on surrounding bench top
- Culinaire buffet units can be customised to suit any application (minimum dimensions of buffet unit shown below)
- Additional items can be incorporated into the buffet unit such as plate dispensers, plate shelves under, induction warming units, etc
- Internal framing is constructed from a heavy-duty stainless steel to endure the day to day use in a busy environment
- Heavy-duty non-marking 75mm swivel castors, two with brakes
- Manual fill and manual empty, valve operated waste

### Product Code:

CH	= Culinaire Heated
IBSS	= Island Buffet - Stainless Steel Top and Cladding
BMC	= Bain Marie - Counter Line
U	= Under Bench
GSB	= Flat Glass Gantry - Black Painted Centre Section - Adhesive Fix
5	= 5 Modules

### Optional Extras:

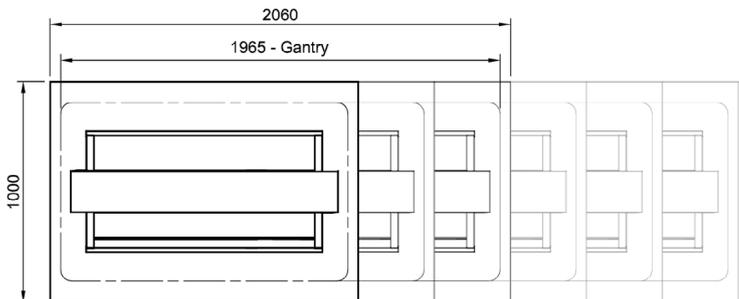
#### Radius Well

- Add **R** to code after the .U  
(If Required, must be nominated at time of order)

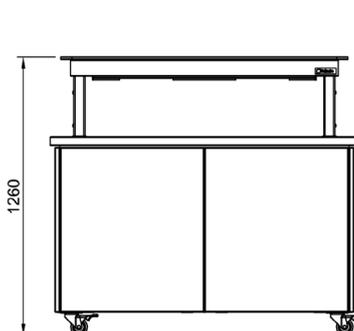
CH.IBSS.BMC.UR.GSB.5

### Technical Data:

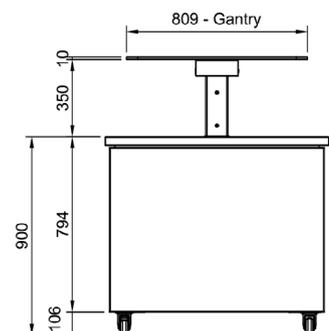
Dimensions: W x D x H:	2060 x 1000 x 1260
Total Connected Load:	4.95kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 2 Connection:	



Plan View



Front Elevation



End Elevation