



## Chafing Dish

Type JM1 - Drop in Roll Top

Chafing dishes from Culinaire are used to create beautiful buffet settings whilst maintaining the quality and temperature of your hot dishes.

You and your customers will benefit from the unique features designed in to these units.

Don't just present your food, showcase it in the Culinaire chafing dish.

### Models:

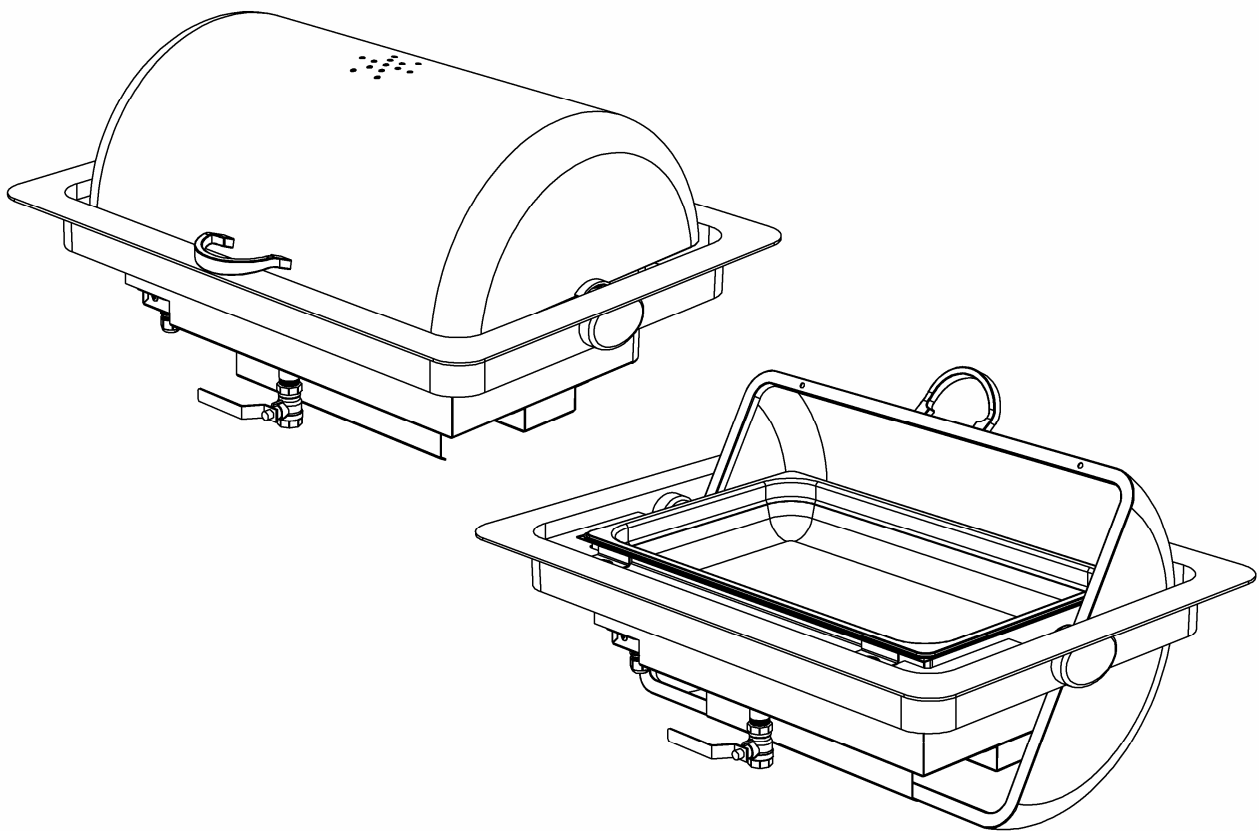
#### SPHE.CD-JM1

Where:

SPHE = Standard Product Heated

CD = Chafing Dish

JM1 = Drop in roll top unit with automatic condensate collection 750w wet bain-marie



### Features and Benefits:

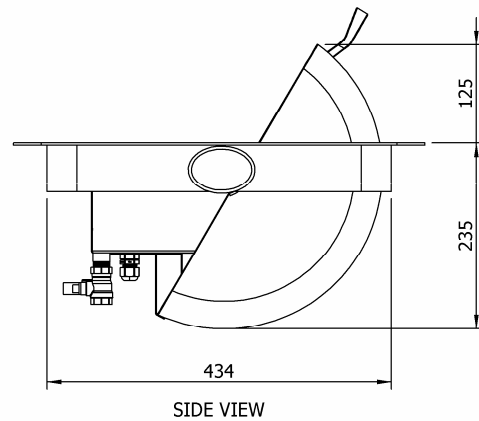
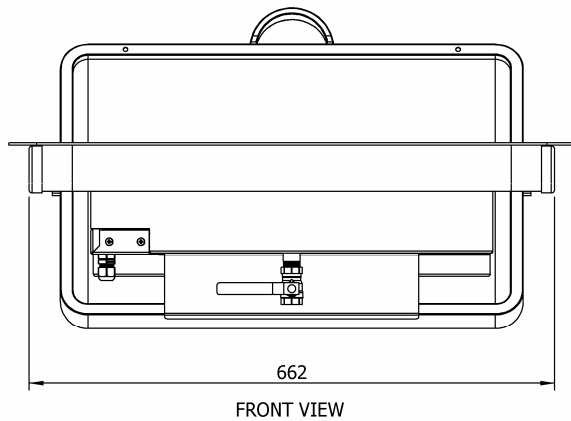
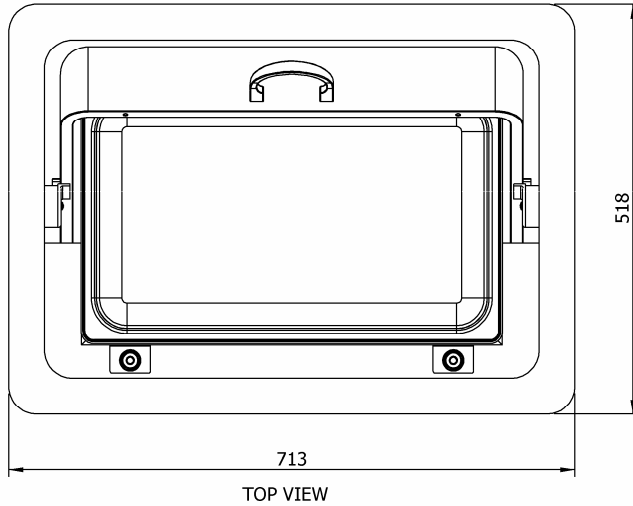
- High quality mirror finish stainless steel deluxe roll top for professional food presentation in self serve banquet restaurants.
- Tried & proven removable water filled electrically heated bain-marie for superior food holding.
- Condensation on inside of roll top lid automatically collected in bain-marie.
- Electrically heated using a standard 10amp GPO eliminates the continual replacement of naked flame fuel cells.
- Thermostatically controlled to keep food within safe temperatures thereby minimises food spoilage & staff monitoring.
- Wet bain-marie is fitted with a 20mm ball valve drain to allow easy cleaning & draining.
- This unit is manually filled with a bucket eliminating plumbing.
- Supplied with 1.5m power lead & 10amp 3 pin plug.
- Supplied with a 1-1 x 65mm deep Gastronorm Pan.
- Unit is tested to Australian Std AS3760 and manufactured in accordance with AS/NZS 60633.1

Due to continuous product research and development, the information contained herein is subject to change without notification.



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Drop in Roll Top – Type JM1



Model	Length (mm)	Width (mm)	Bench Cut out (mm)	Tank Element (watts)	Total Electrical Load (Watts)	240 v Amps	Weight (kg)
SPHE.CD-JM1	713 mm	518 mm	666 mm L x 438mm D	1 x 750	750	3.2	

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