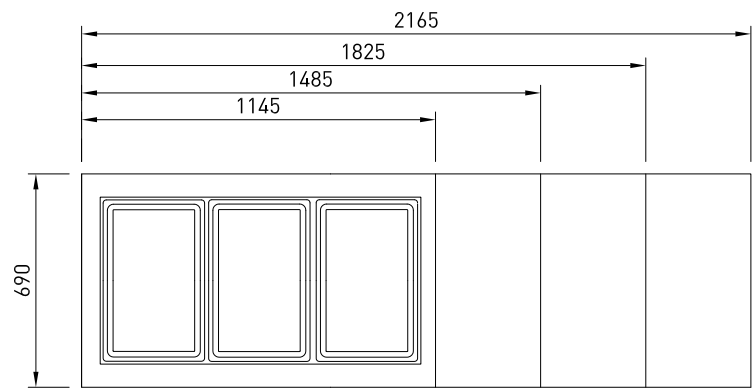
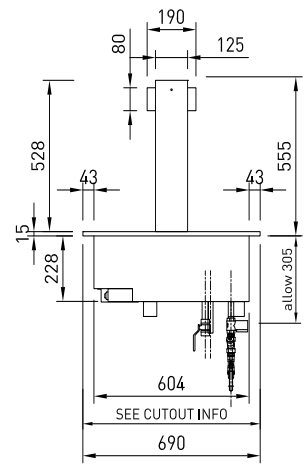




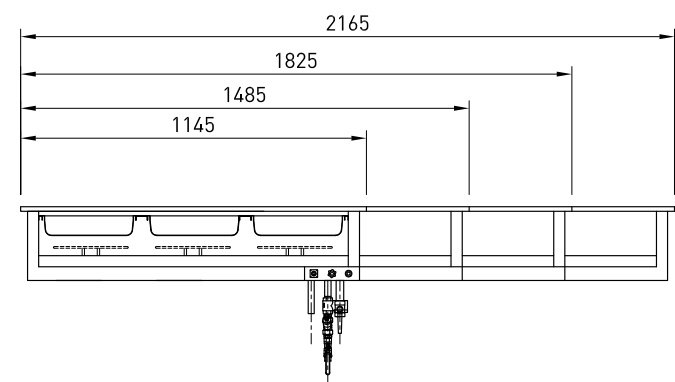
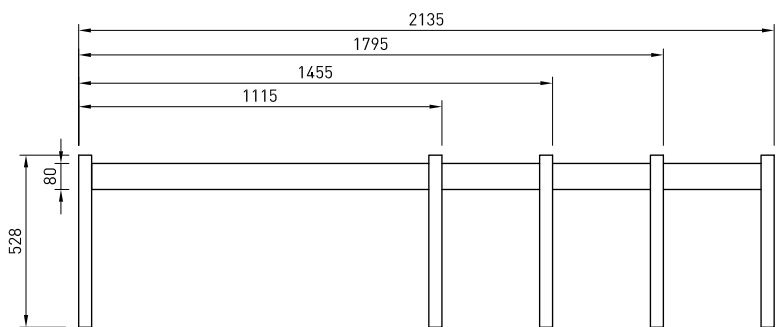
BM

LSBM3  
LSBM4  
LSBM5  
LSBM6

- Dual purpose used wet or dry
- Auto Fill - Dry elements
- Overhead halogen lights with adjustable dimmer
- Full size pans 65mm deep
- supplied ( max 100mm )



NOTE: The element is above water level when water is filled.  
ie. element is never submerged

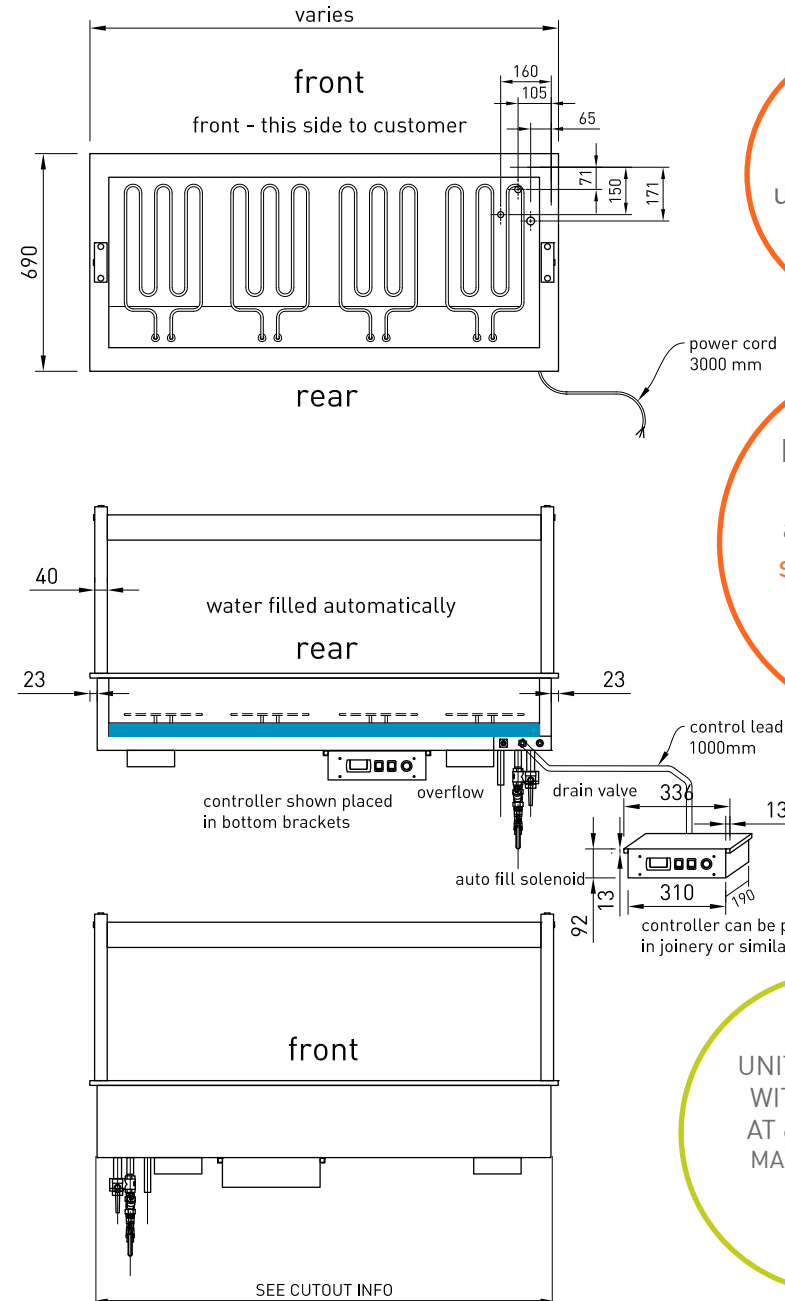
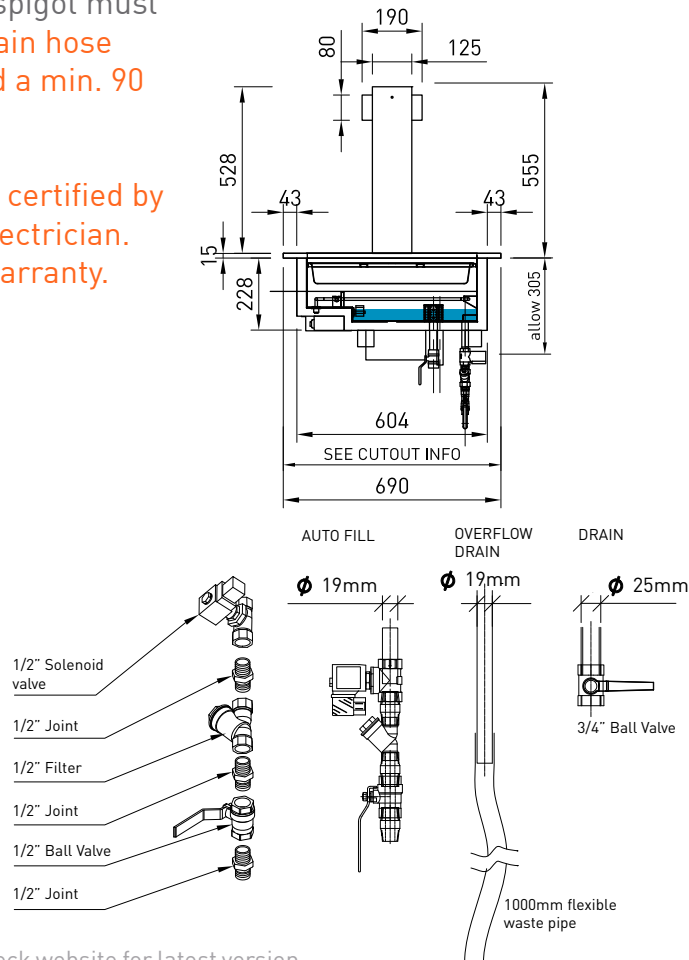


CABINET DIMENSIONS & SPECIFICATIONS

MODEL	CABINET				BENCH TOP CUT OUT HOLE SIZE	PANS	WATER FILL	TEMP	DISPLAY AREA	POWER			CONNECTION ELECTRICAL POWER CORD 3000MM	VOLTAGE	PACKED FOR SHIPPING			
	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]	CUT OUTS		LITERS	DEG C	M2	KW 230V WITH LAMP	AMPS WITH HEAT LAMP	AMPS NO HEAT LAMP	NZ/AUS/UK LEAD ONLY		LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]
LSBM3	1145	690	555	86	1120X635	3 x 1/1 65mm Gastro Pans	57	75-95	0.53	3.45	15	10.91	20 AMP	220~240V	1250	770	670	86
LSBM4	1485	690	555	106	1460X635	4 x 1/1 65mm Gastro Pans	75	75-95	0.73	4.30	18.7	13.25	30 AMP	220~240V	1590	770	670	106
LSBM5	1825	690	555	121	1800X635	5 x 1/1 65mm Gastro Pans	93	75-95	0.92	5.75	25	18.18	30 AMP	220~240V	1930	770	670	121
LSBM6	2165	690	555	140	2140X635	6 x 1/1 65mm Gastro Pans	113	75-95	1.10	6.56	28.5	20.32	40 AMP	220~240V	2270	770	670	140

NOTE: The element is above water level when water is filled. ie. element is never submerged.

Overhead  
300 Watt  
halogen lights.  
dimmer controlled  
100w, 200w, 300w  
settings



Dual purpose  
used **wet or dry**

Ensure sufficient water in well to activate the float switch or heating elements will not activate

UNITS SUPPLIED  
WITH 1/1 PANS  
AT 65MM DEEP,  
MAX PAN DEPTH  
IS 100mm.

### THINGS YOU NEED TO KNOW ABOUT A BAIN MARIE

Bain Maries do not offer or provide moisture to food. Ill fitting gastro pans allow steam to escape, creating condensation. End users tend to increase the temperature, using more power and creating additional steam / condensation which is not efficient.

Can be run dry or filled with water.

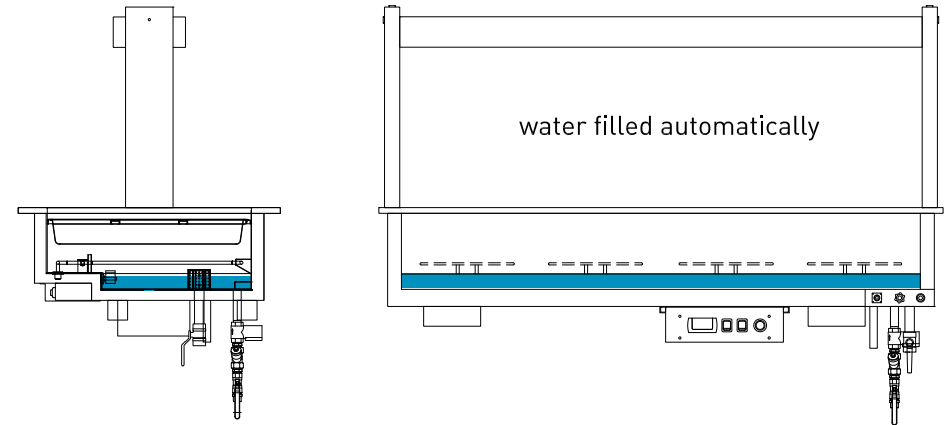
Food should be preheated to the required temperature prior to going into the cabinet. Food will then be kept to 65°C and above.

Food temperature will drop if held for long periods.

Different foods hold temperature at different levels.

Stirring food regularly will help maintain consistent temperature. Lids can be used to extend the holding period.

Maintaining a consistent temperature may be hindered by external environmental conditions.



NOTE: The element sits above water level when unit is filled. ie. element is never submerged. Offers high humidity with minimum steam build up.

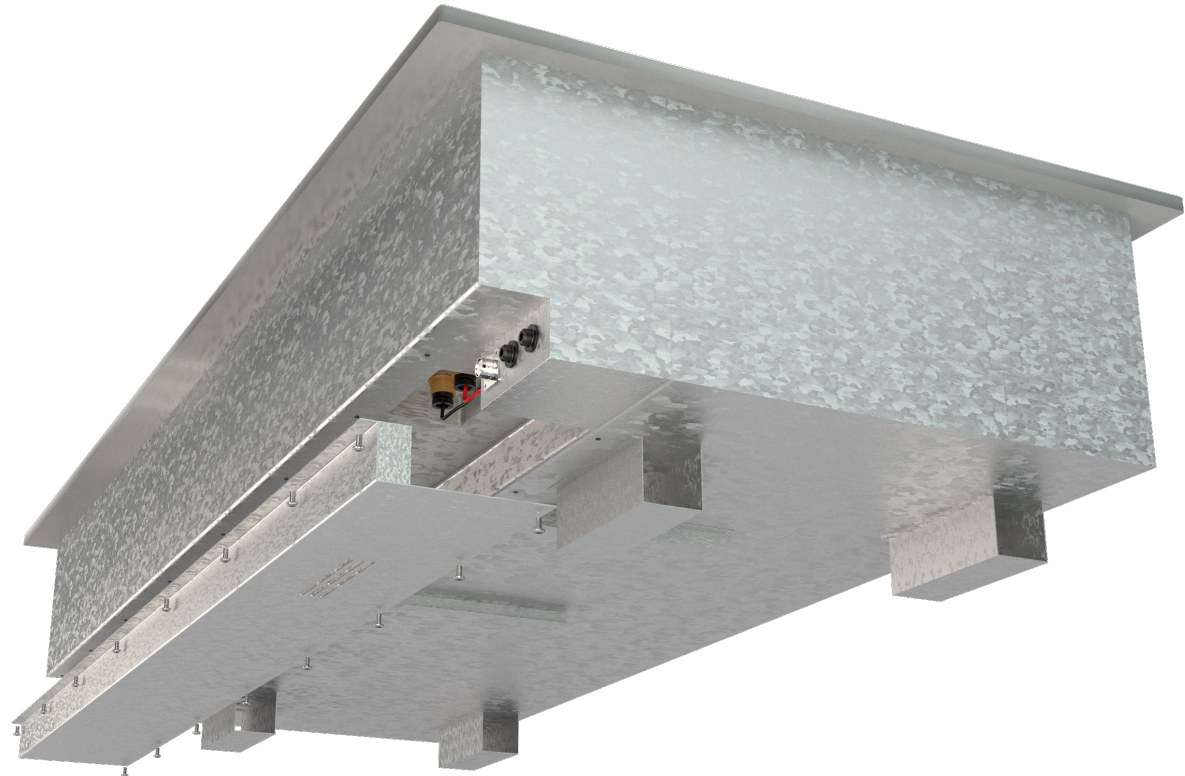
Dual purpose  
used wet or dry

## ELEMENT REPLACEMENT ACCESS

When installing ensure there is enough **free area** in joinery to remove the access panel for future maintenance

### Access to element

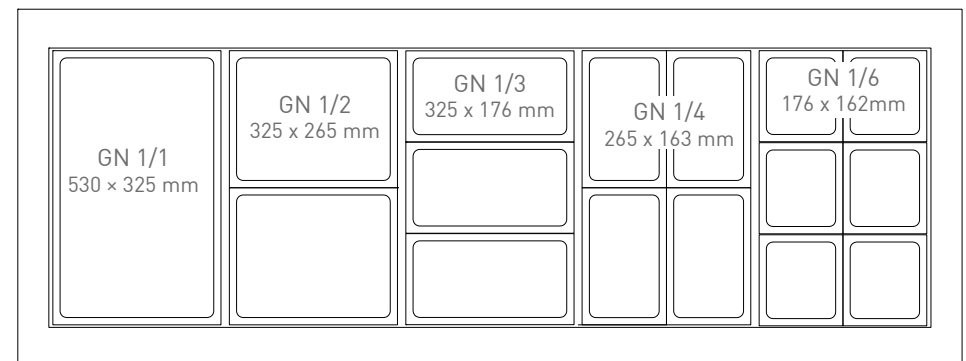
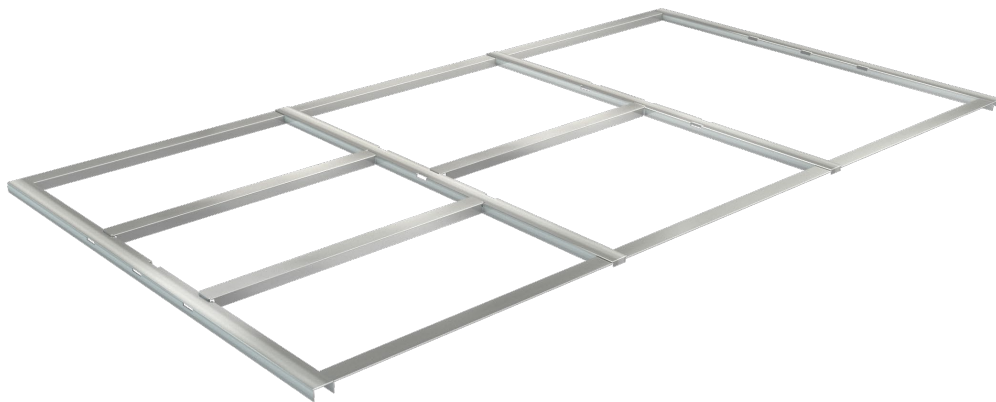
- When replacing the elements, access to the fixings are through the removable rear panel. Undo the screws to remove.





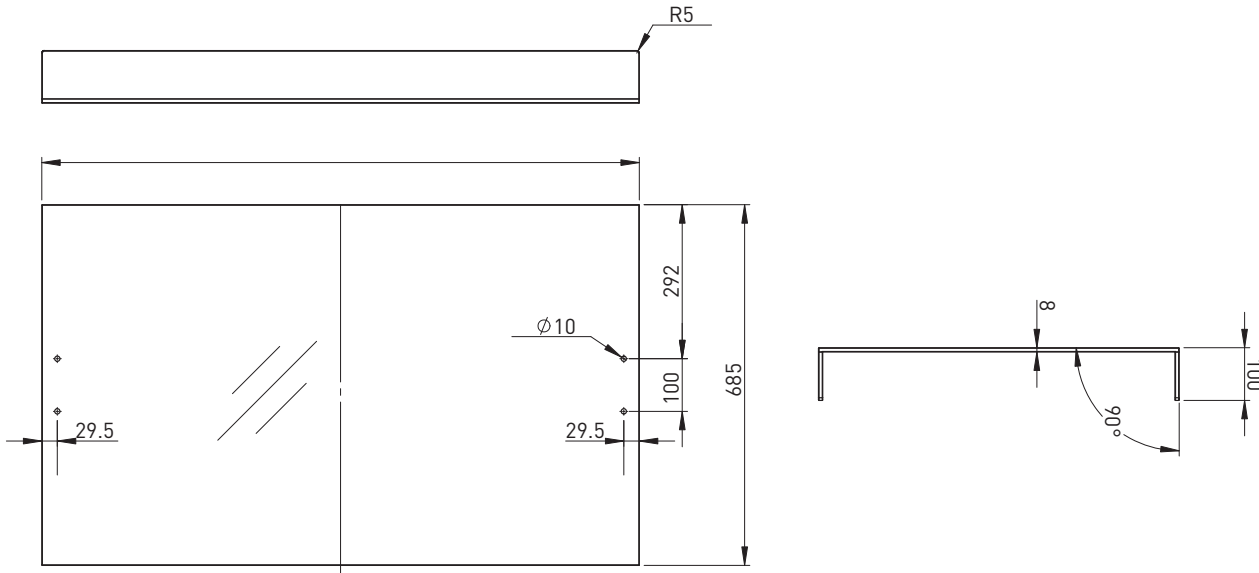
## LOCKING DIVIDER BARS

- Stainless steel locking divider bars provide the use of multiple gastro pan sizes. The bars can be arranged as required.
- GN 1/1 pans provided by COSSIGA with each LS unit smaller pan sizes arranged by customer and provided by others.

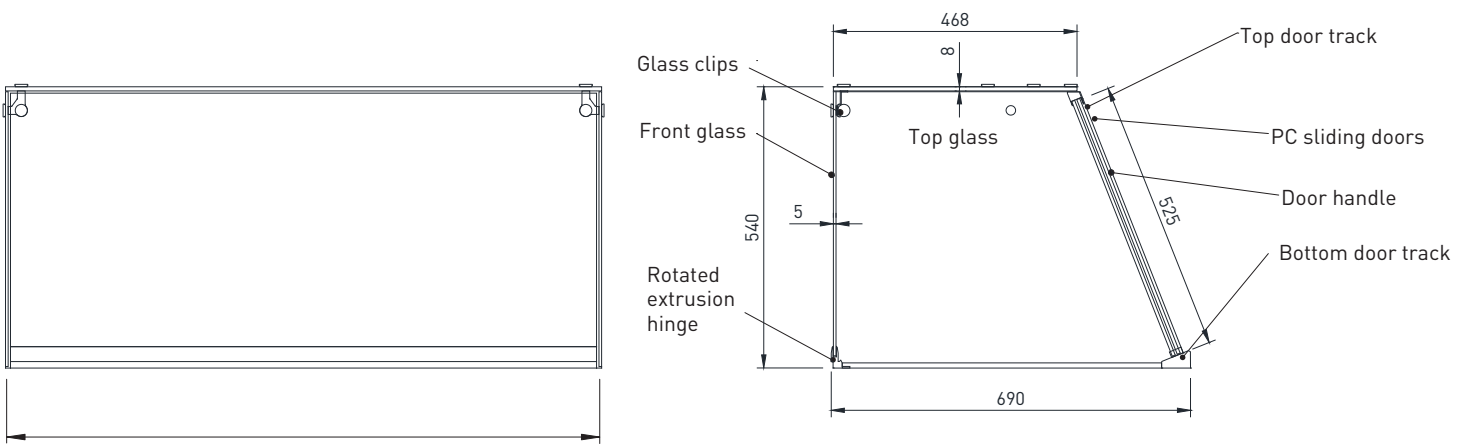




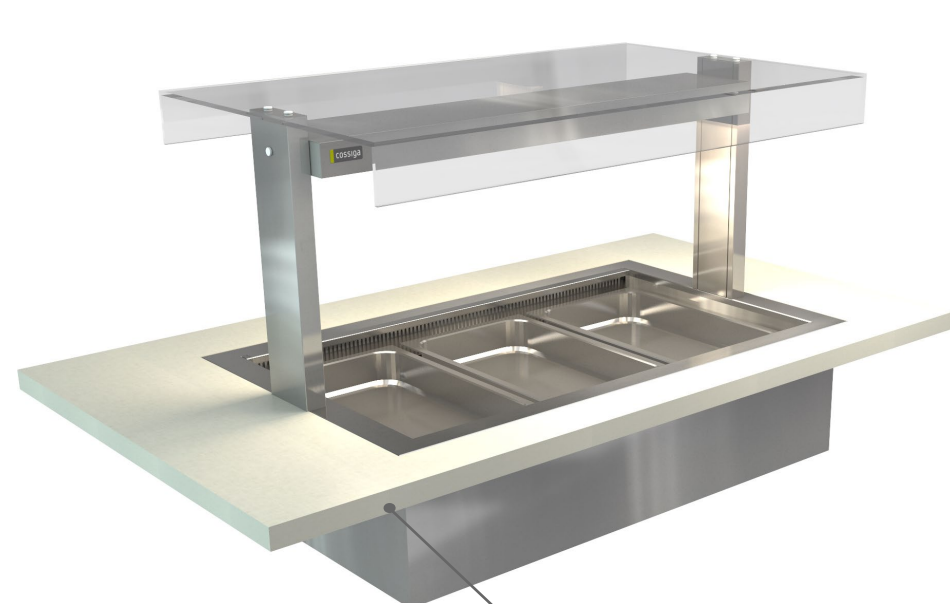
GLFT Flat Top



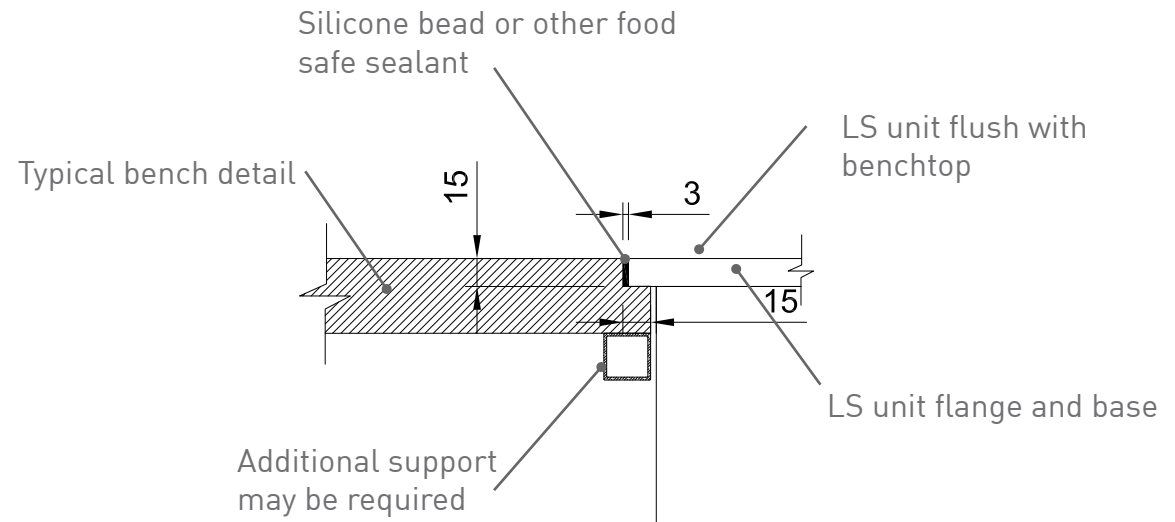
GLFS Full Square Glass



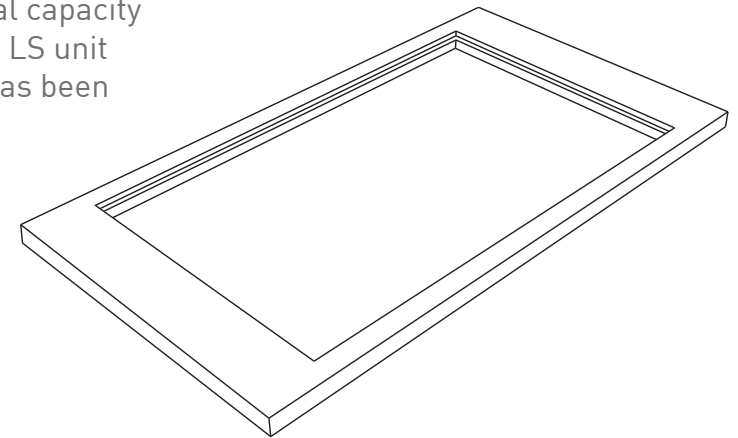
## FLUSH BENCH TOP DETAIL



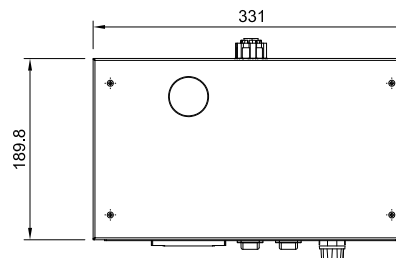
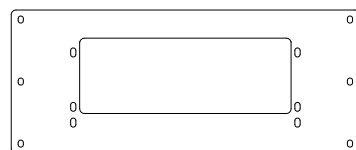
Additional support may be required under bench ie. stainless steel hollow section to frame



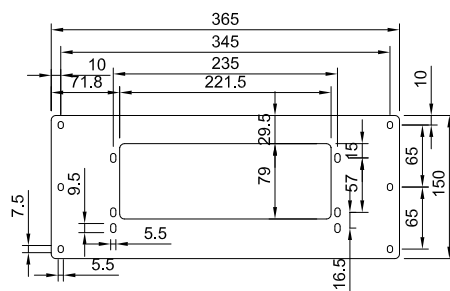
Counter top joinery must be of sufficient structural capacity to take the weight of the LS unit when the flange detail has been made.



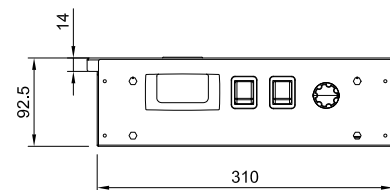




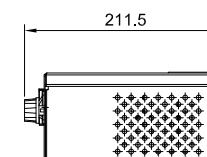
BRACKET  
ORDERED  
AS AN  
OPTIONAL  
ACCESSORY



### LSBM CONTROLLER SIZES



LSBM 3 - 4 - 5 - 6



LSBM BRACKET

Meltica MDF panel  
or similar



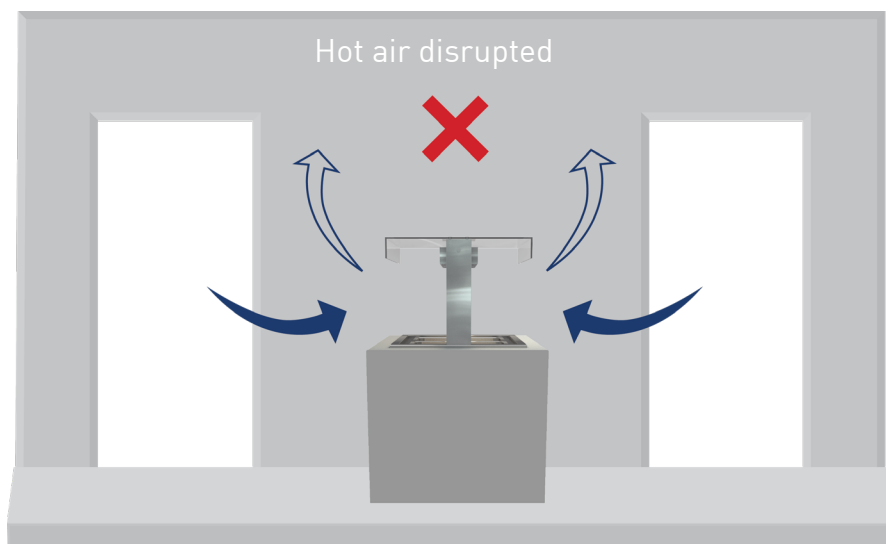
Bracket screw fixing  
to panel



temp controller   lamp power   BM power   lamp dimmer

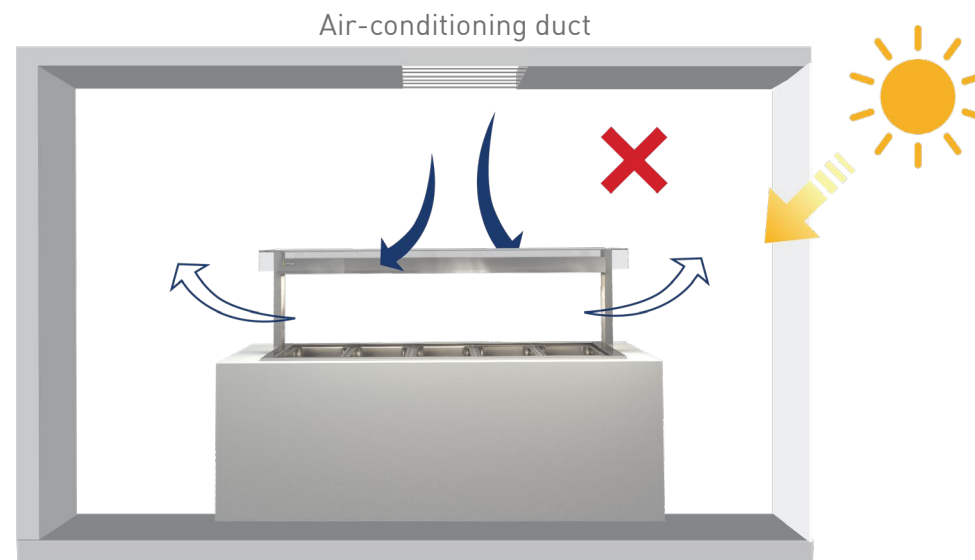






### Locations to avoid

- Drafts from doorways
- Airflow from air-conditioning ducts
- Hot air from motors i.e. refrigerators
- Direct sunlight



### Disrupted air flow

Heat from other equipment and natural conditions, such as direct sunlight straight on units, can cause cooling to fail and overload compressor

Mechanical air flows, such as diffusers and fans can disturb the air curtain on units causing failure