LSDBM LINEAR SERIES - BAIN MARIE D-SERIES



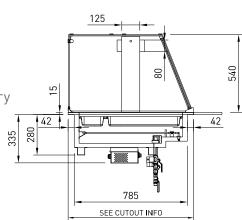


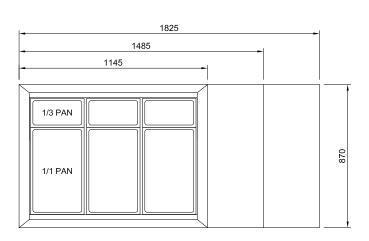
is above water level when water is filled. ie. element is never submerged

LSDBM3 LSDBM4 LSDBM5

Dual purpose used wet or dry

- Auto Fill Dry elements
- Overhead halogen lights
- o with adjustable dimmer
- Pans 65mm deep
- Full square glass canopy
- 200mm rear service shelf (fitting optional)





CABINET DIMENSIONS & SPECIFICATIONS

MODEL	CABINET					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	65mm Gastro Pans	LITERS	DEG C	M2	KW 230V WITH LAMP				LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]
LSDBM3	1145	870	555	101	1120X815	3 x 1/1 3 x 1/3	80	55 - 65	0.76	3.58	15.6	20 AMP LEAD ONLY	220~240V	1250	950	670	101
LSDBM4	1485	870	555	121	1460X815	4 x 1/1 4 x 1/3	106	55 - 65	1.02	4.78	20.8	30 AMP LEAD ONLY	220~240V	1590	950	670	121
LSDBM5	1825	870	555	147	1800X815	5 x 1/1 5 x 1/3	132	55 - 65	1.31	6.09	26.5	30 AMP LEAD ONLY	220~240V	1930	950	670	147



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ELECTRICAL POWER

Electrical power cord 3000mm 1 phase connection required. Unit must be hard wired on site to isolation switch.

WATER DRAINAGE

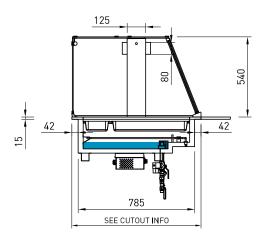
Screw on stop cock valve drain pipe Ideally drain connected to waste.

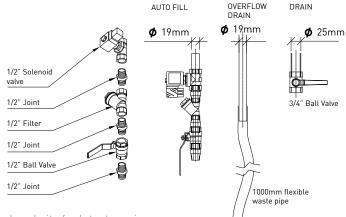
Overflow flexible waste pipe 19mm dia.1000 mm length from spigot must be connected to waste. Drain hose must be rated to withstand a min. 90 deg C

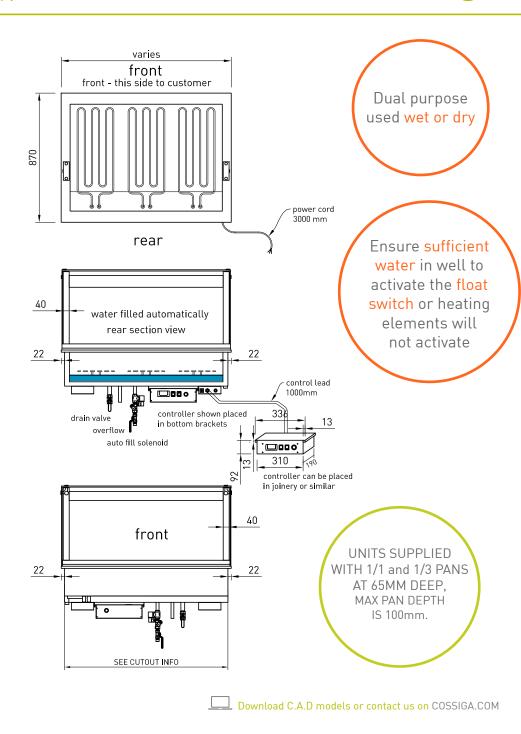
Unit must be installed and certified by a qualified plumber and electrician. Failure to do so will void warranty.

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

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







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.

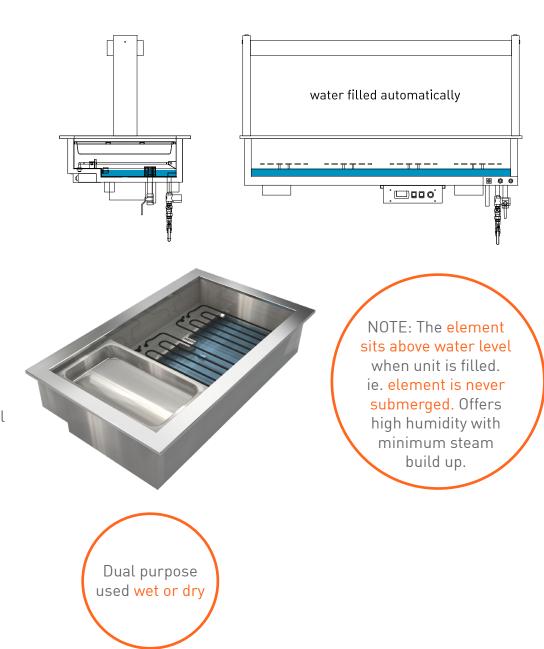
Food should be preheated to the required temperature prior to going into the cabinet. Food will then be kept to 65°C and above.

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.



ELEMENT REPLACEMENT ACCESS

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

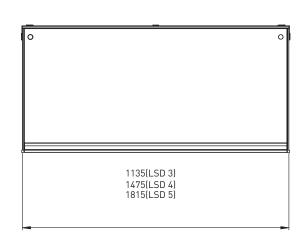
Access to element

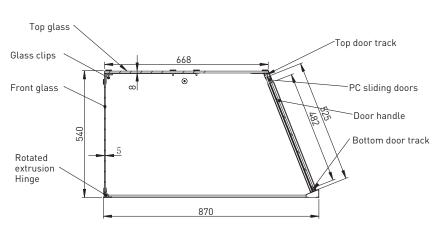
• When replacing the elements, access to the fixings are through the removable rear panel. Undo the screws to remove.











GLFSD Full Square Glass



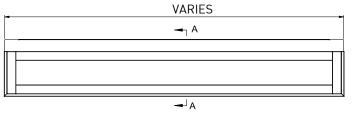
Rear Service Shelf

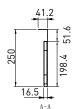
Rear service shelf supplied for optional installation



MODEL	CODE	TOTAL SHELF LENGTH	SHELF DEPTH
LS-2	X000612	800 MM	250 MM
LS-3	X000613	1140 MM	250 MM
LS-4	X000606	1480 MM	250 MM



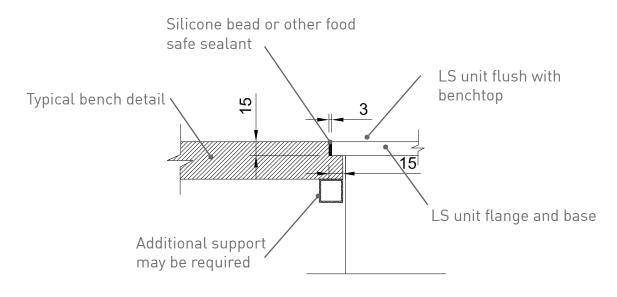




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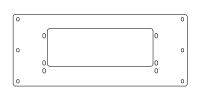
FLUSH BENCH TOP DETAIL

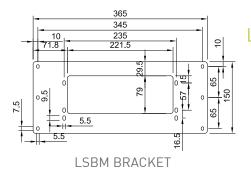


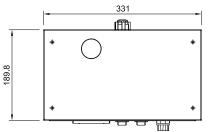


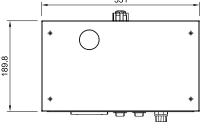
Counter top joinery must be of sufficient structural capacity to take the weight of the LS unit when the flange detail has been made.



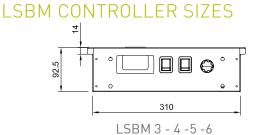


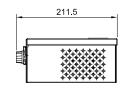








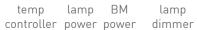






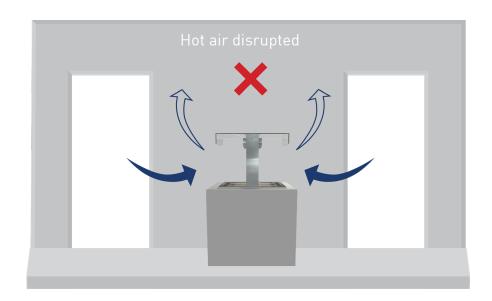


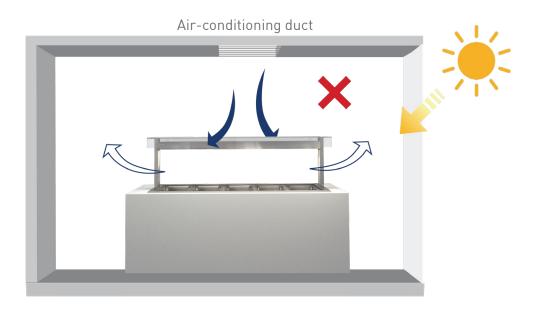






or similar





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