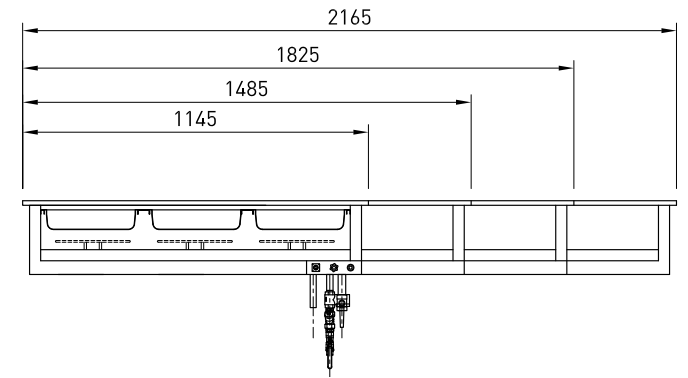
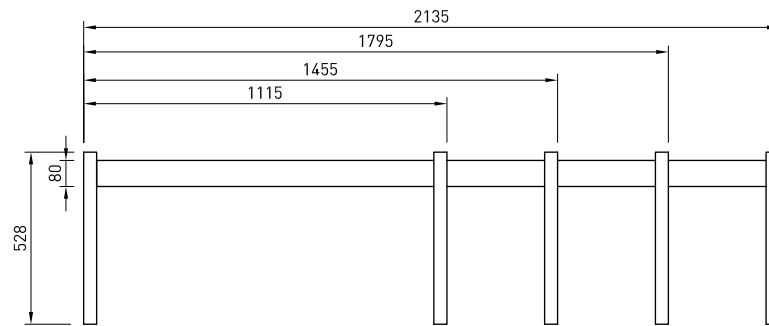
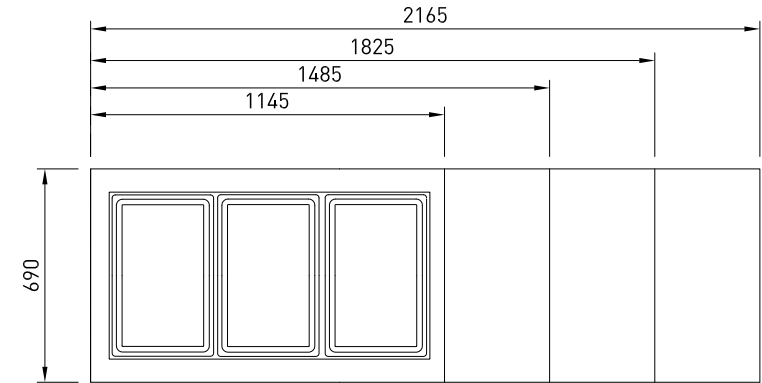
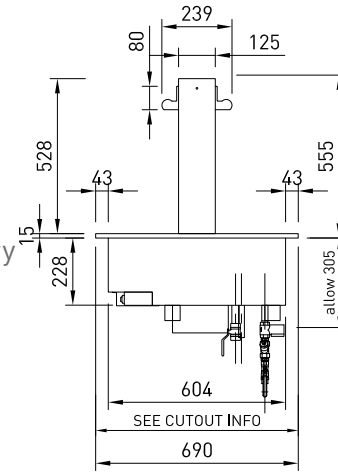


## BM

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] |                             |                             |            |       |              | LITERS | DEG C | M2    |   |          | KW 230V WITH LAMP   | AMPS WITH HEAT LAMP | AMPS NO HEAT LAMP | LENGTH [MM] |
| LSBM3 | 1145        | 690        | 555         | 86          | 1120X635                    | 3 x 1/1<br>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<br>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<br>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<br>65mm Gastro Pans | 113        | 75-95 | 1.10         | 6.56   | 28.5  | 20.32 | 40 AMP                                  | 220-240V | 2270                | 770                 | 670               | 140         |

## ELECTRICAL POWER

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

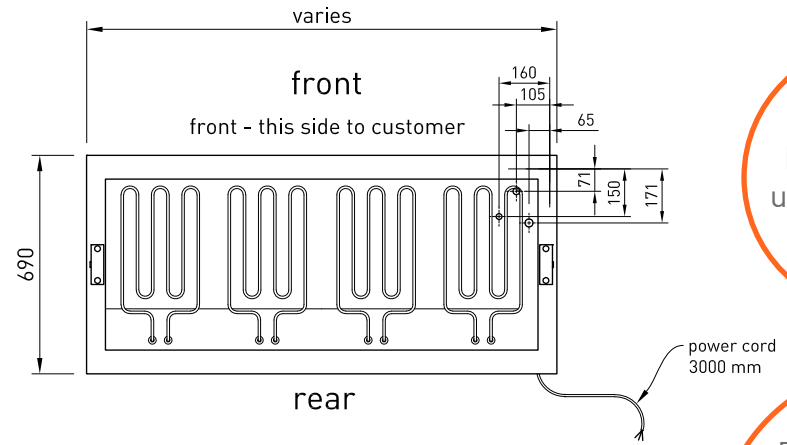
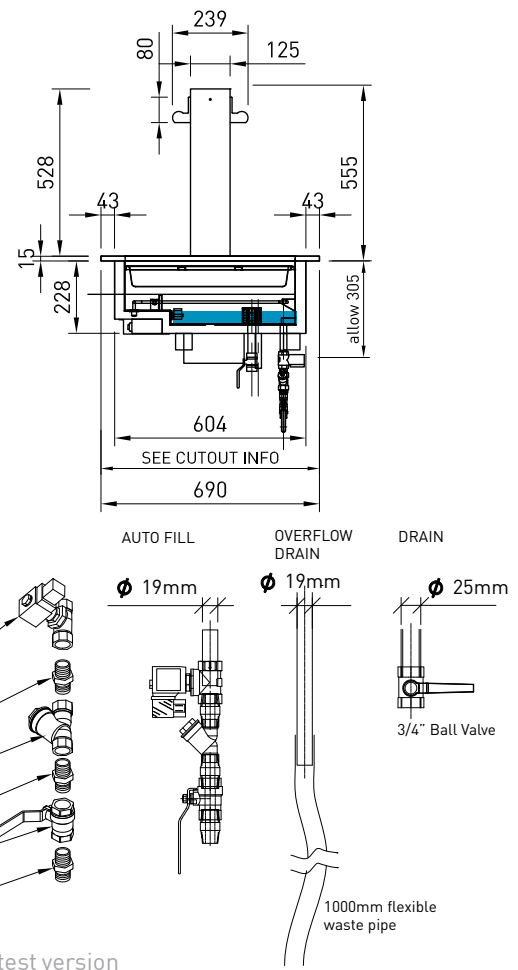
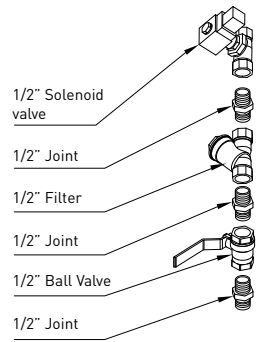
## WATER DRAINAGE

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**

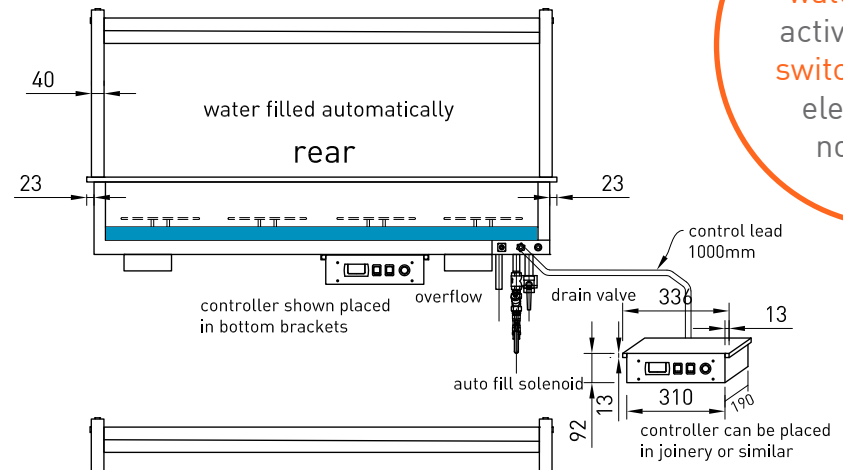
**Unit must be installed and certified by  
a qualified plumber and electrician.  
Failure to do so will void warranty.**

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

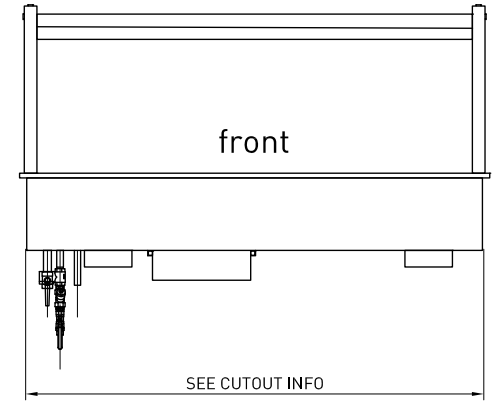
**NOTE: The element  
is above water level  
when water is filled.  
ie. element is never  
submerged.**



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.

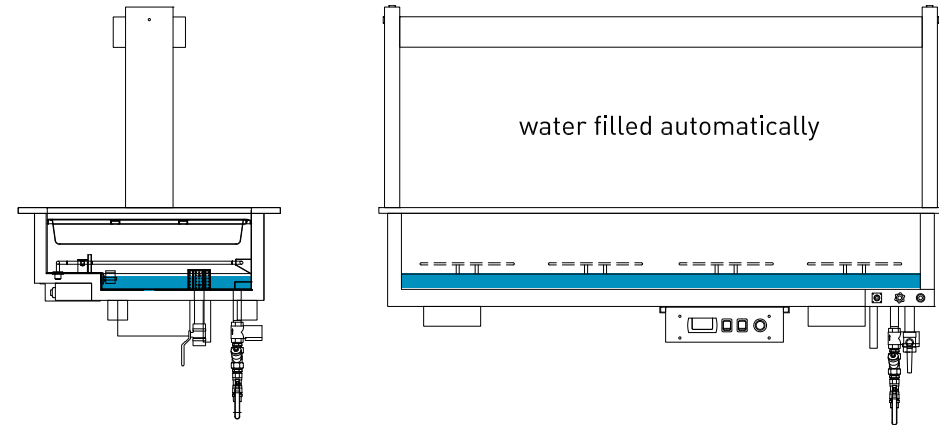
Food should be preheated to the required temperature prior to going into the cabinet. Food will then be kept to 65°C and above.

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.

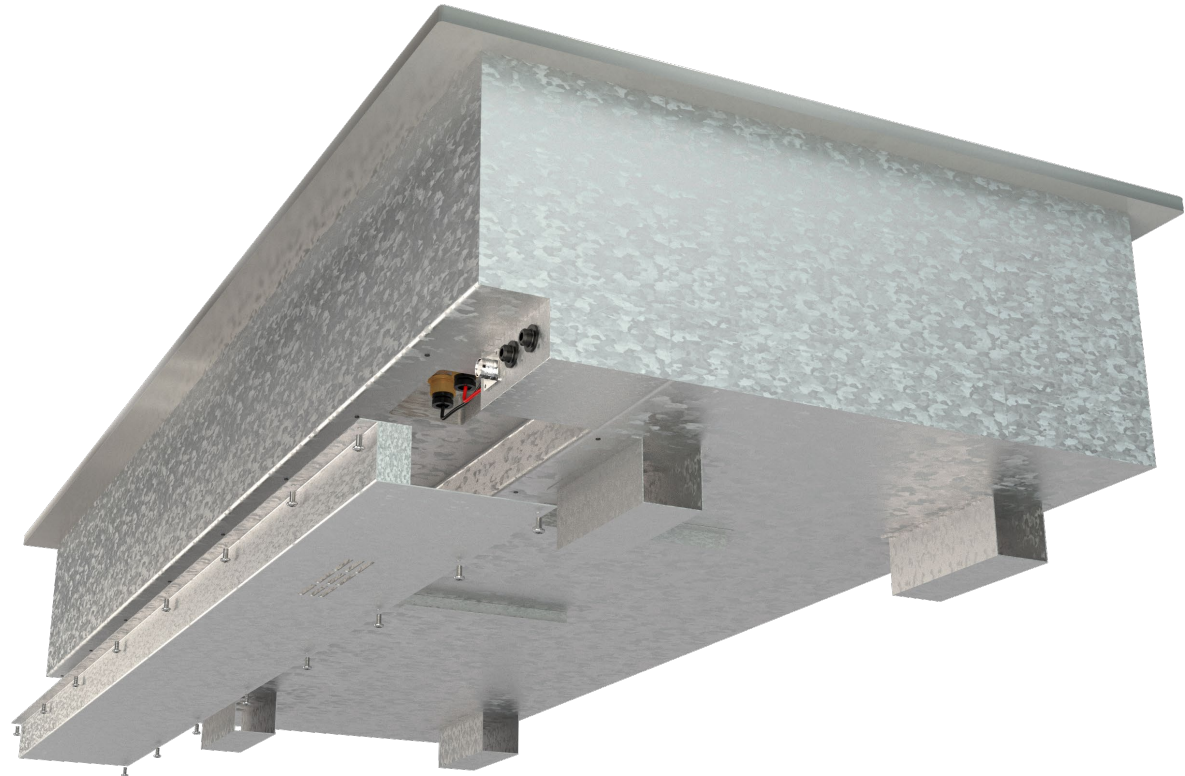
Dual purpose used wet or dry

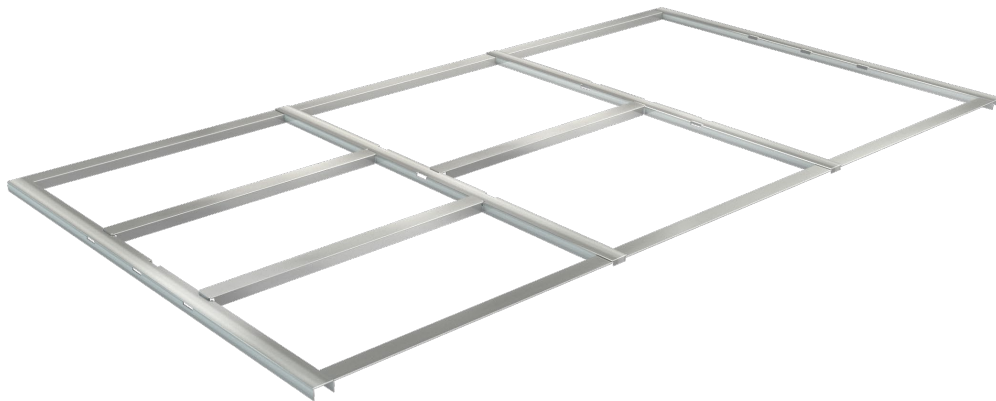
## ELEMENT REPLACEMENT ACCESS

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

### Access to element

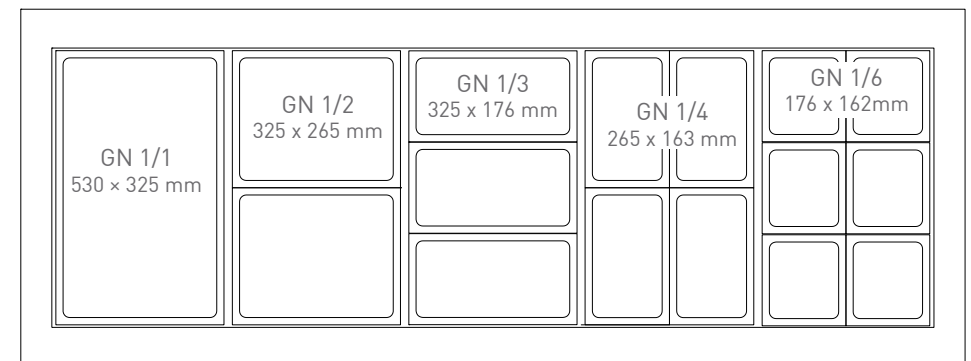
- When replacing the elements, access to the fixings are through the removable rear panel. Undo the screws to remove.





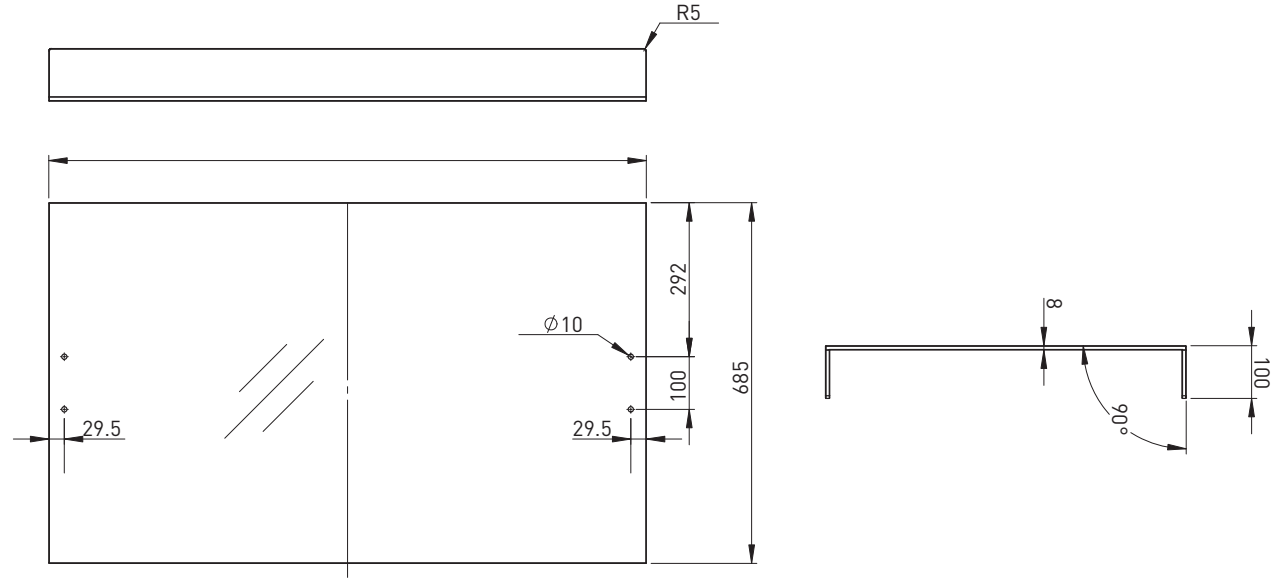
## LOCKING DIVIDER BARS

- 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.

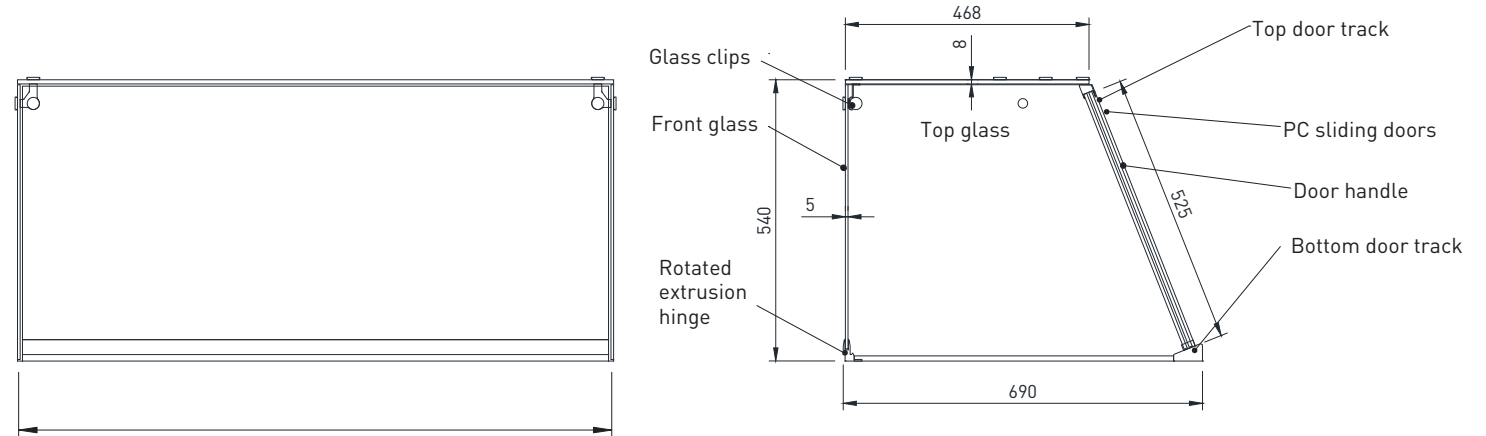




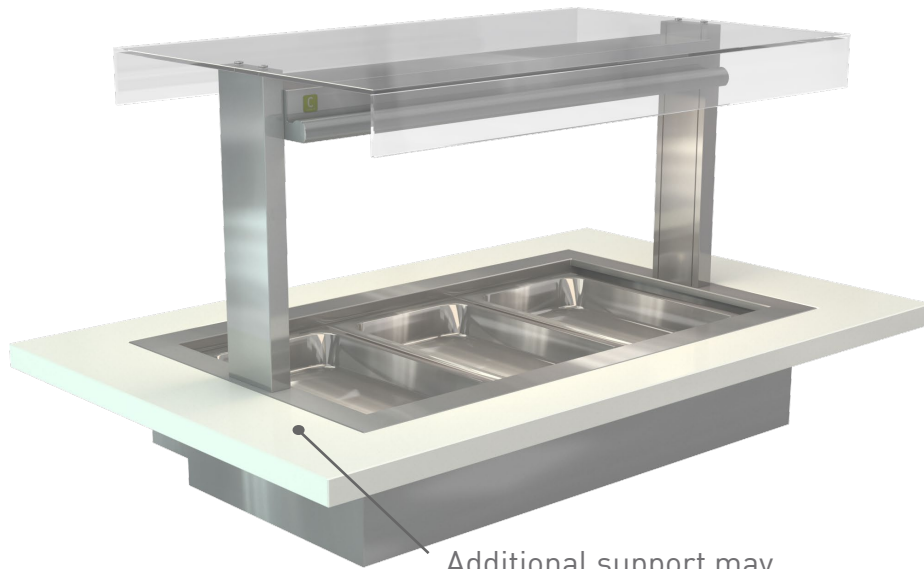
GLFT Flat Top



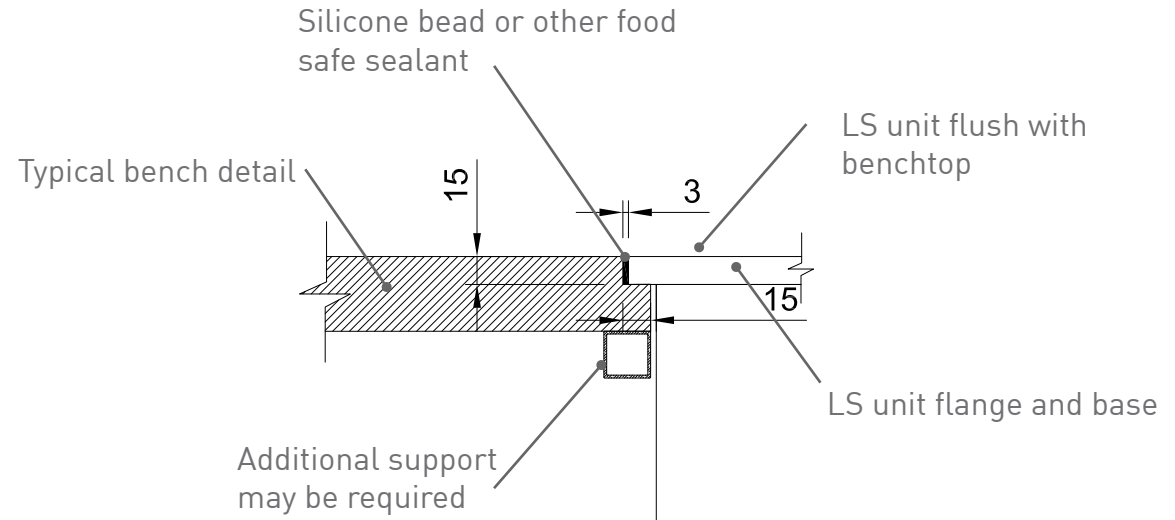
GLFS Full Square Glass



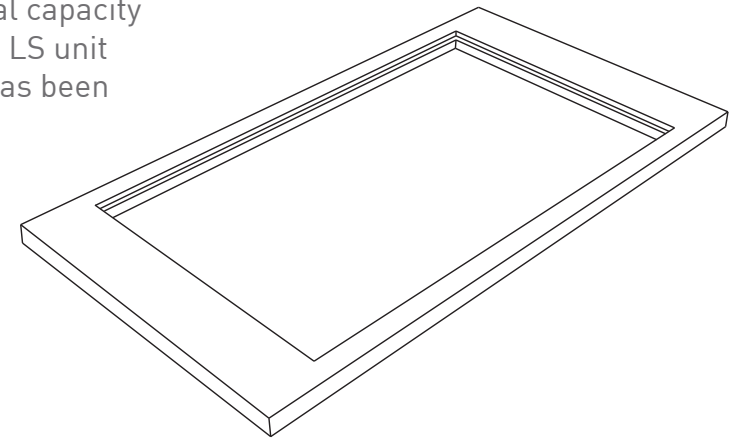
## FLUSH BENCH TOP DETAIL

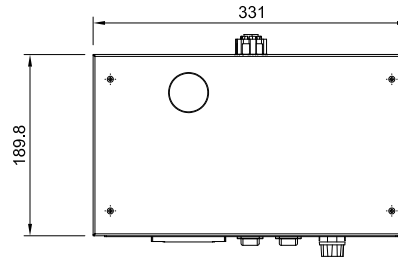
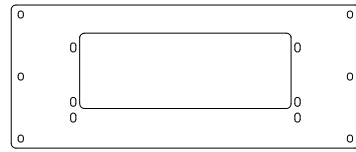


Additional support may be required under bench ie. stainless steel hollow section to frame

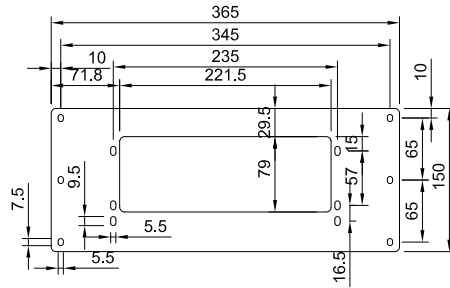


Counter top joinery must be of sufficient structural capacity to take the weight of the LS unit when the flange detail has been made.

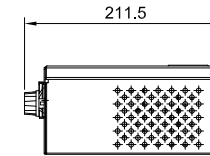
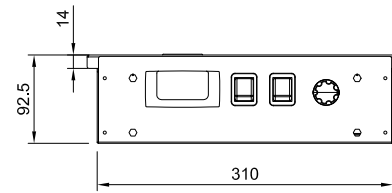




BRACKET ORDERED AS AN OPTIONAL ACCESSORY



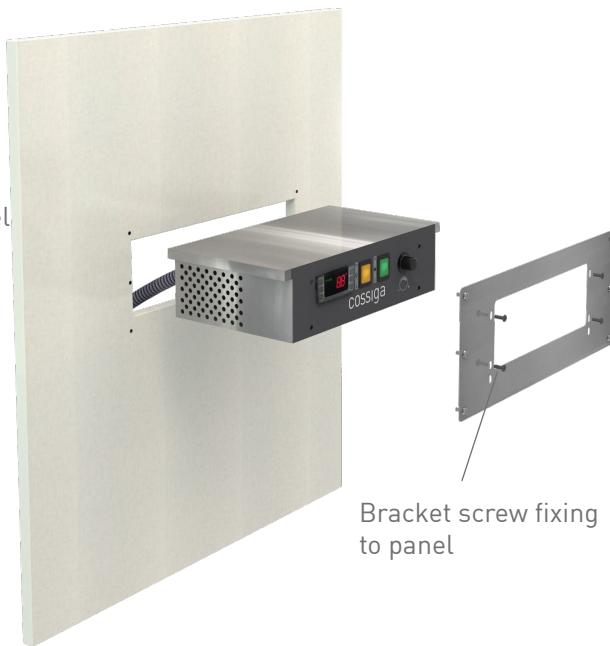
## LSBM CONTROLLER SIZES



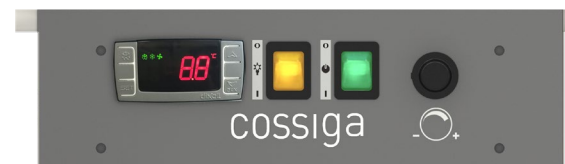
LSBM BRACKET

LSBM 3 - 4 - 5 - 6

Meltica MDF panel or similar



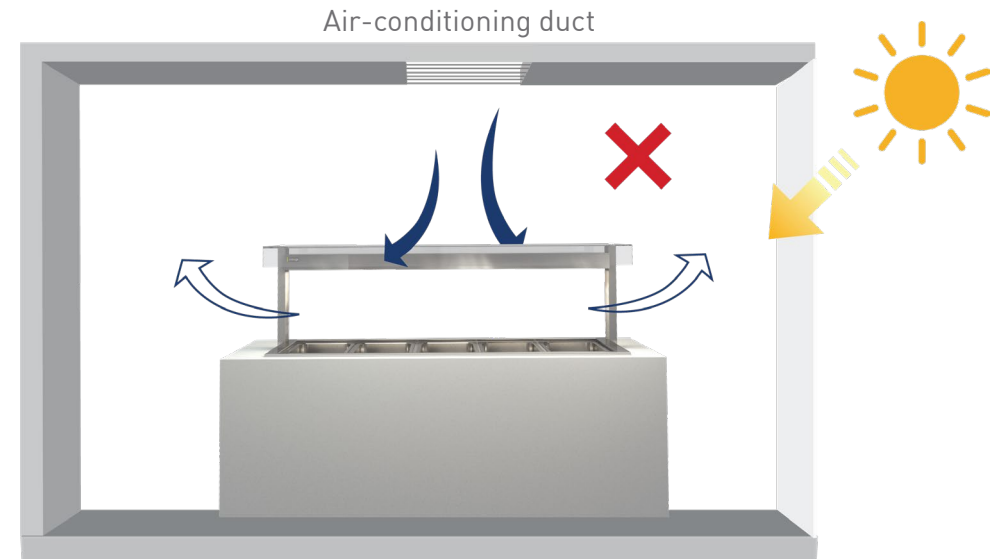
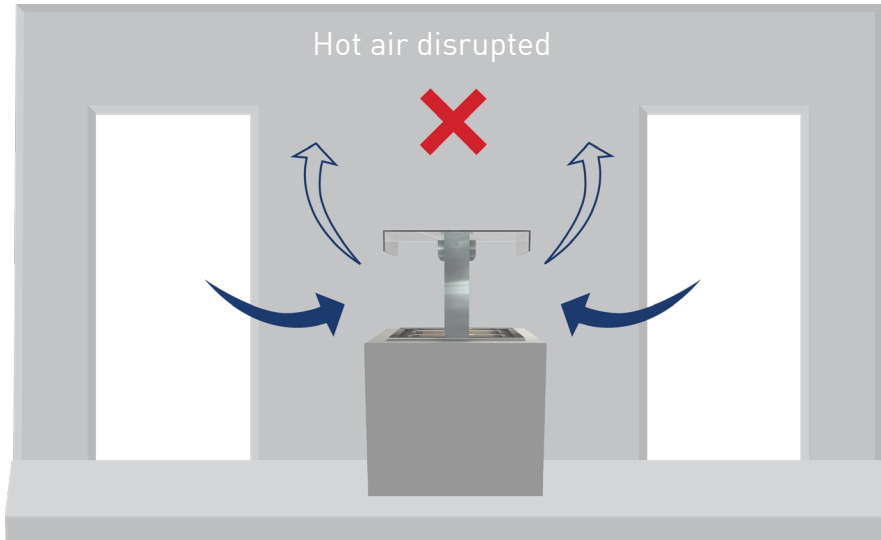
Bracket screw fixing to panel



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