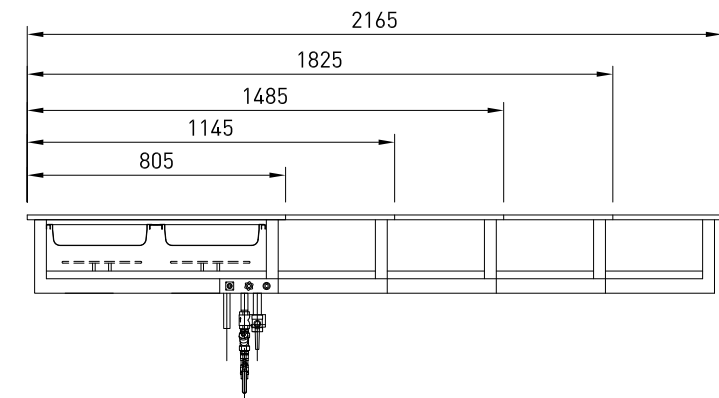
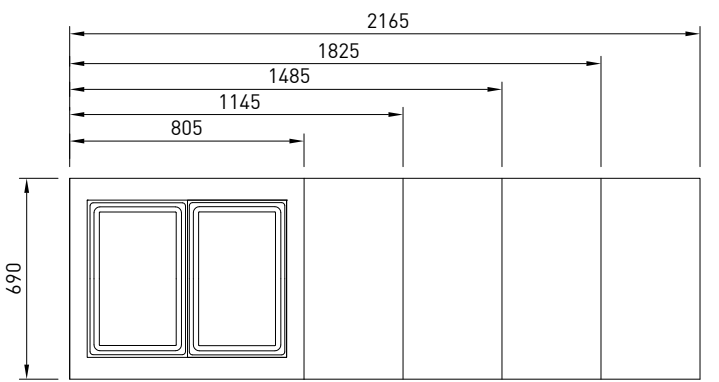
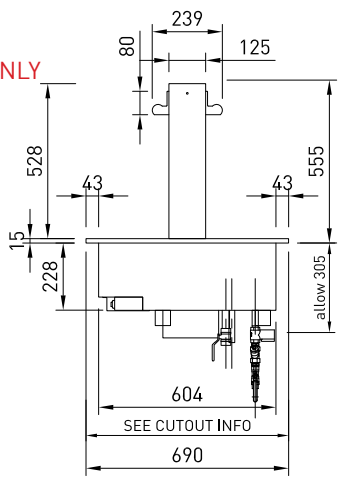
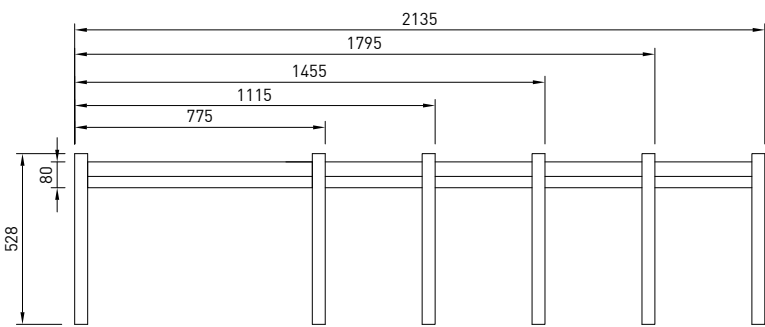


BM LSBM2 UK/EUR ONLY  
LSBM3  
LSBM4  
LSBM5  
LSBM6

- Dual purpose used wet or dry
- Auto Fill - Dry elements
- Overhead Ceramic Heaters and LED Lighting
- 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			WEIGHT [KG]	CUT OUTS	PANS	WATER FILL	TEMP	DISPLAY AREA	POWER WITH OVERHEAD HEATING & LEDS		CONNECTION ELECTRICAL POWER CORD 3000MM	VOLTAGE	PACKED FOR SHIPPING			
	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]				LITERS	DEG C	M2	KW 230V	AMPS	NZ/AUS/UK	50 Hz	LENGTH [MM]	DEPTH [MM]	HEIGHT [MM]	WEIGHT [KG]
LSBM2 UK/EUR ONLY	805	690	555	66	780X635	2 x 1/1 65mm Gastro Pans	39	75 -95	0.43			15 AMP LEAD ONLY	220-240V	910	770	670	66
LSBM3	1145	690	555	86	1120X635	3 x 1/1 65mm Gastro Pans	57	75 -95	0.53	3.45	15	20 AMP LEAD ONLY	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	30 AMP LEAD ONLY	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	30 AMP LEAD ONLY	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	40 AMP LEAD ONLY	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.

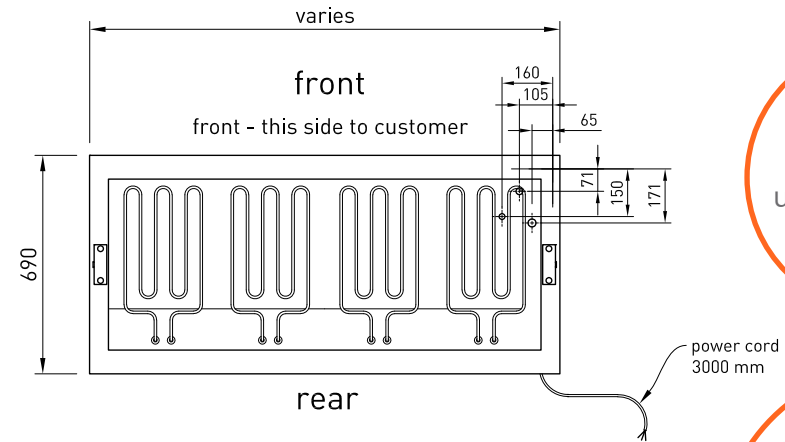
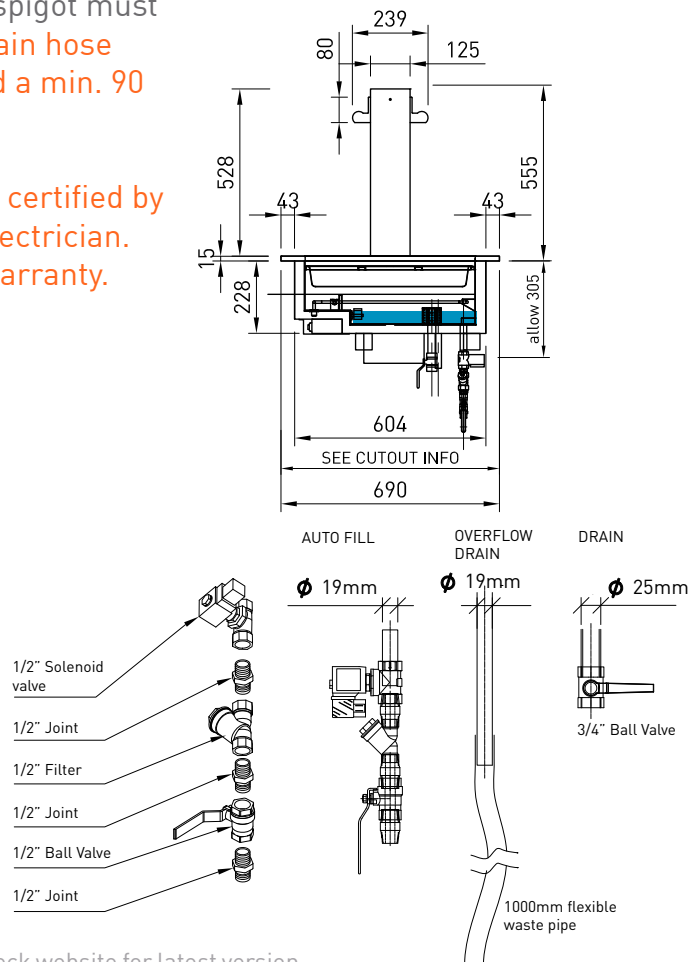
## WATER DRAINAGE

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.

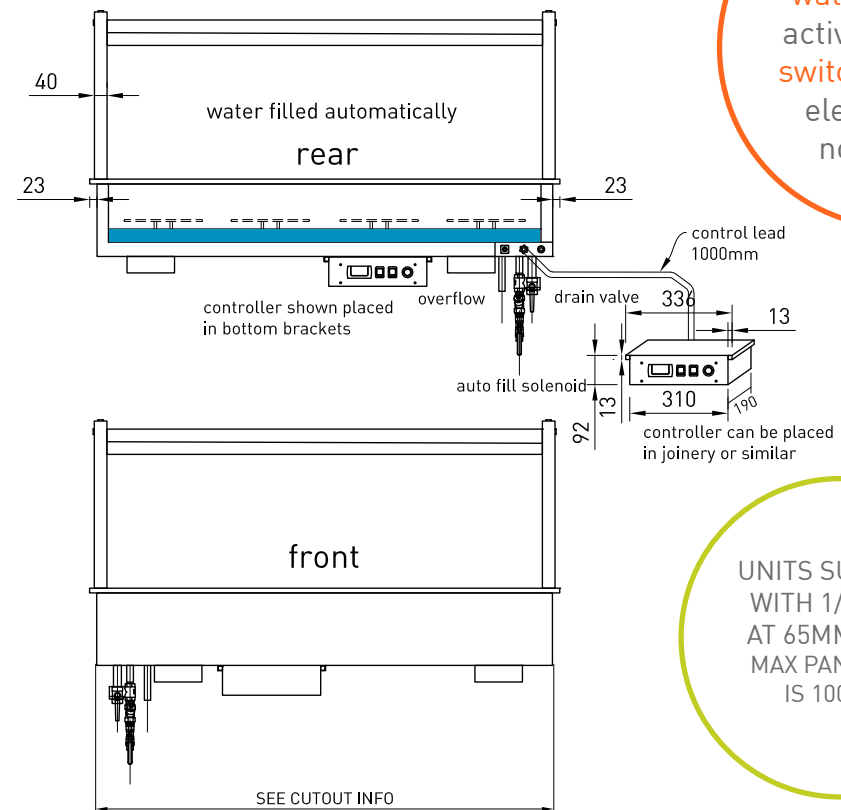
**NOTE: The element  
is above water level  
when water is filled.  
ie. element is never  
submerged.**

Overhead  
Ceramic Heaters  
and  
LED Lighting



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.

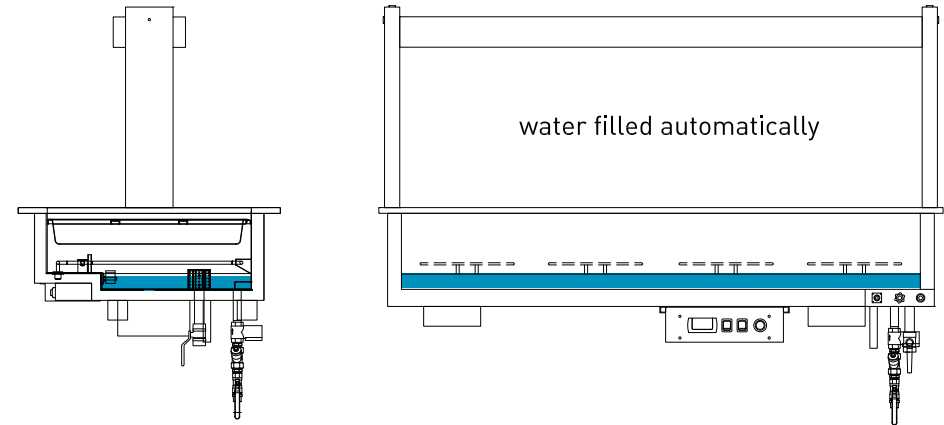
Food should be preheated to the required temperature prior to going into the cabinet. Food will then be kept to 65°C and above.

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.

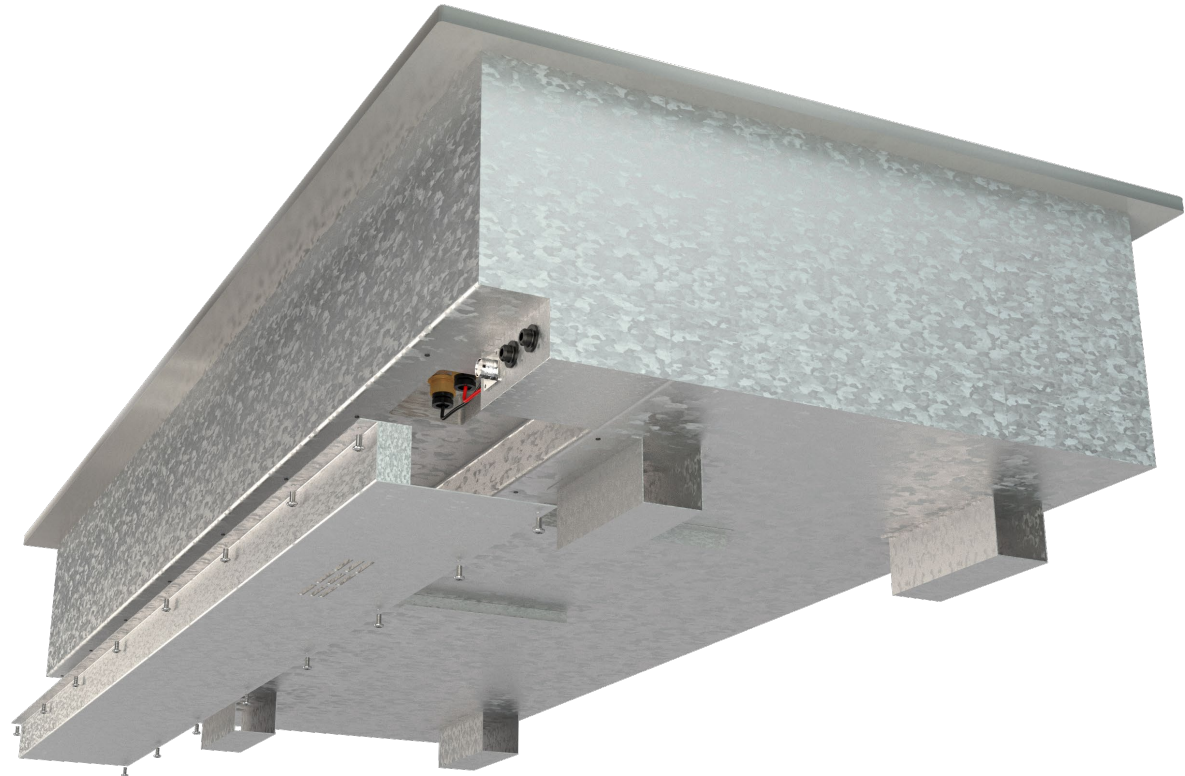
Dual purpose  
used wet or dry

## ELEMENT REPLACEMENT ACCESS

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

### Access to element

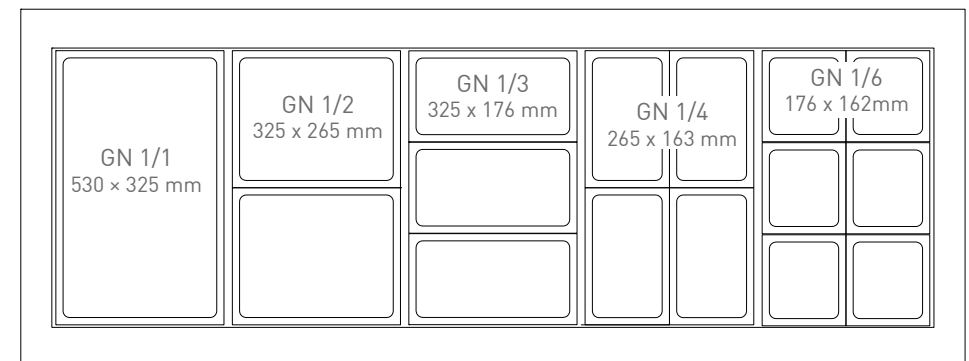
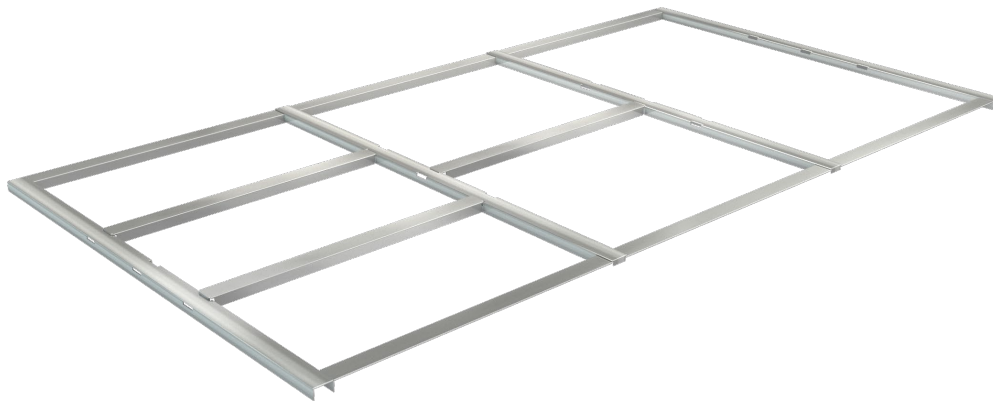
- When replacing the elements, access to the fixings are through the removable rear panel. Undo the screws to remove.





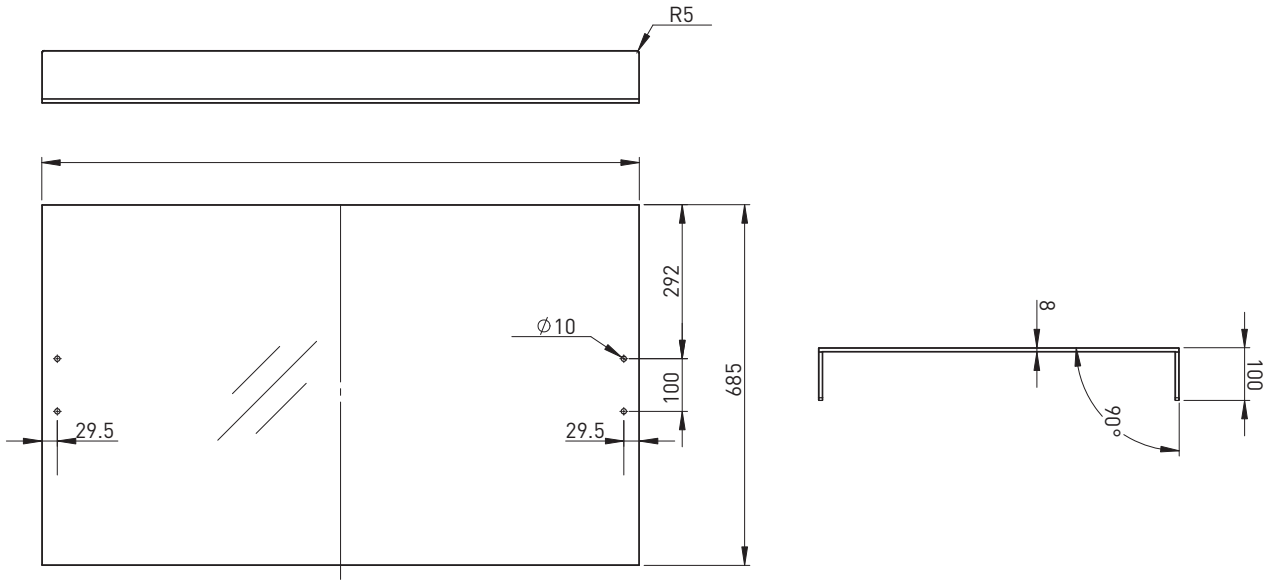
## LOCKING DIVIDER BARS

- 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.

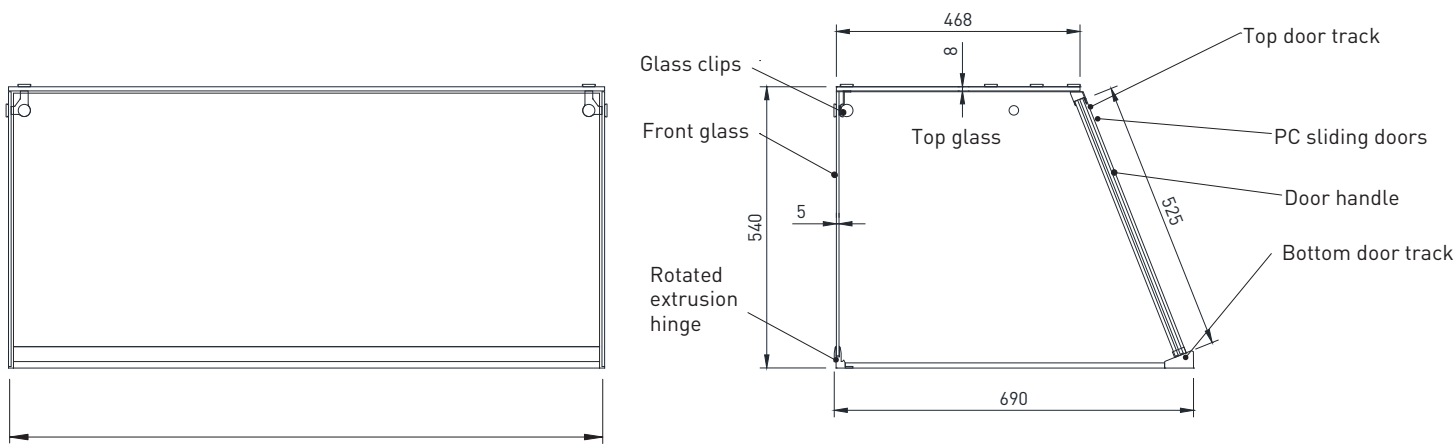




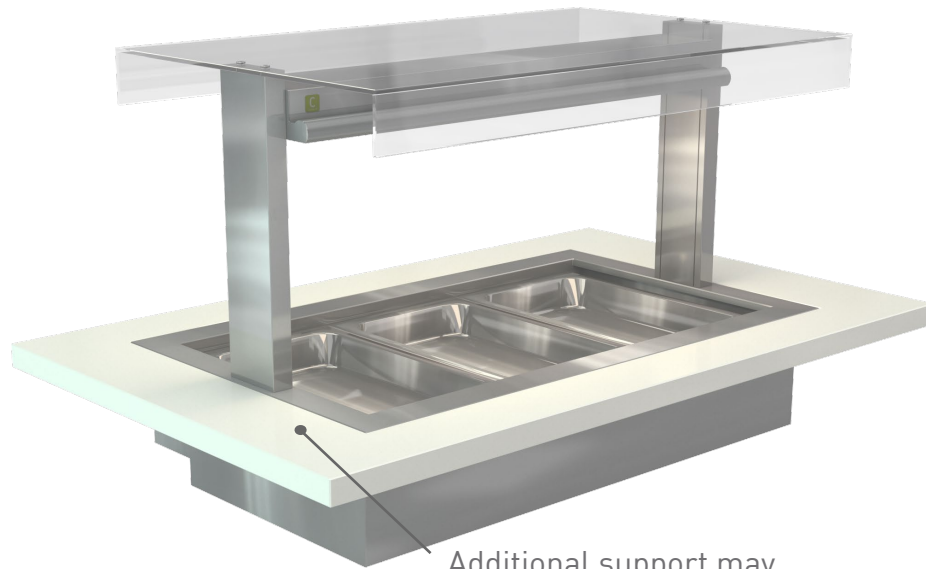
GLFT Flat Top



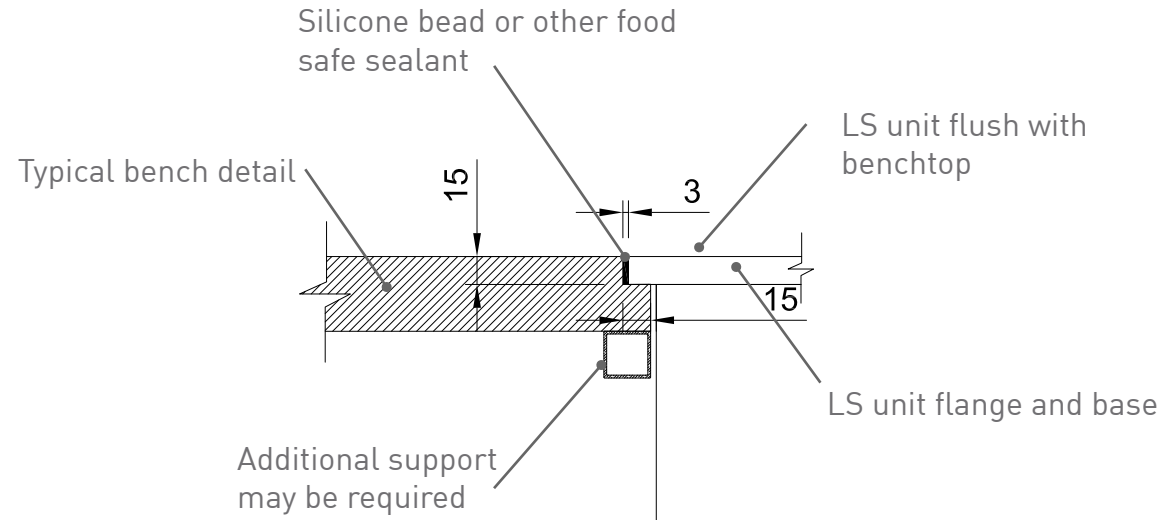
GLFS Full Square Glass



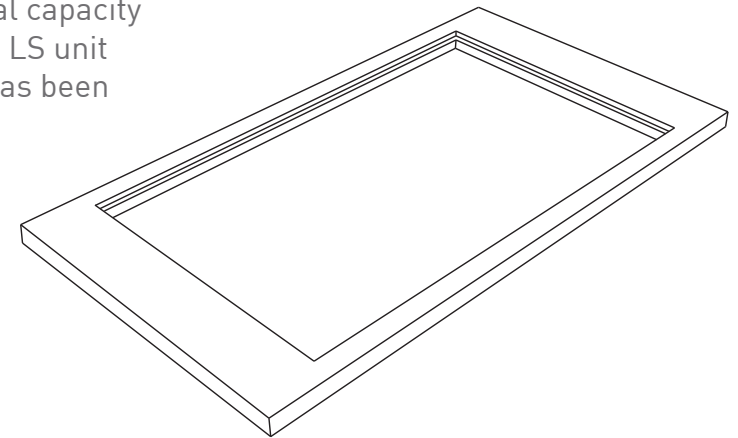
## FLUSH BENCH TOP DETAIL



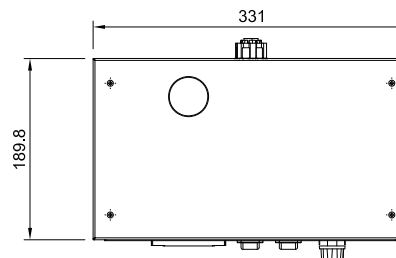
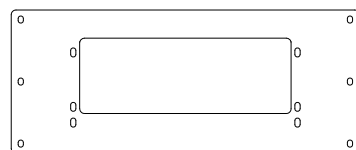
Additional support may be required under bench ie. stainless steel hollow section to frame



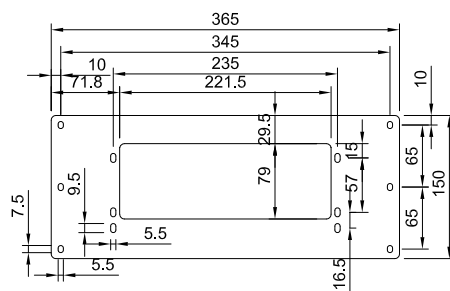
Counter top joinery must be of sufficient structural capacity to take the weight of the LS unit when the flange detail has been made.



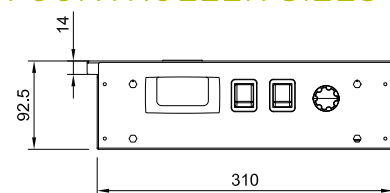




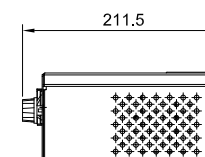
BRACKET  
ORDERED  
AS AN  
OPTIONAL  
ACCESSORY



### LSBM CONTROLLER SIZES



LSBM 3 - 4 - 5 - 6



LSBM BRACKET

Meltica MDF panel  
or similar



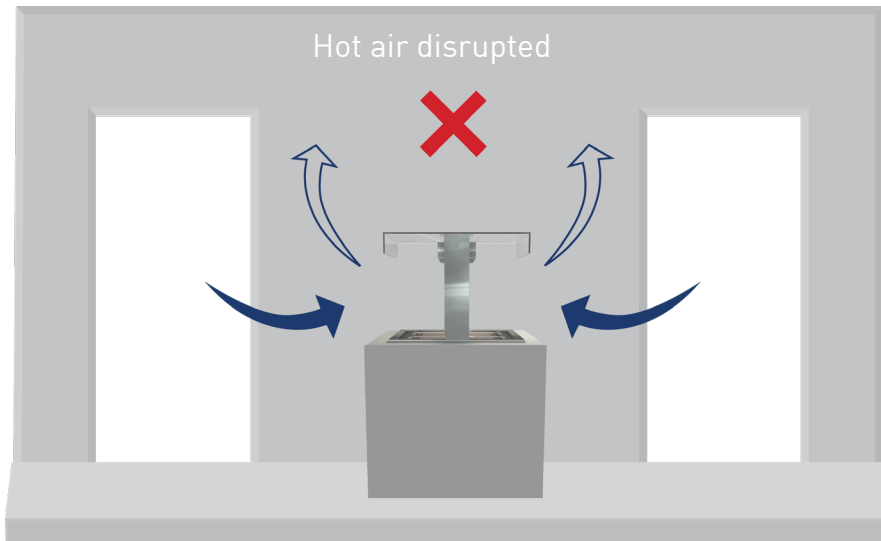
Bracket screw fixing  
to panel



temp controller   lamp power   BM power   lamp dimmer

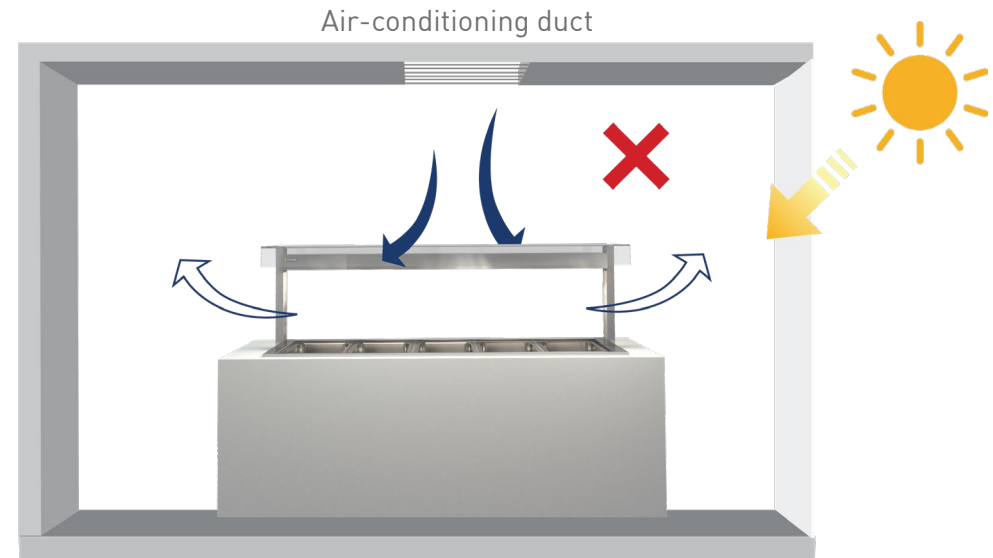






## Locations to avoid

- 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