

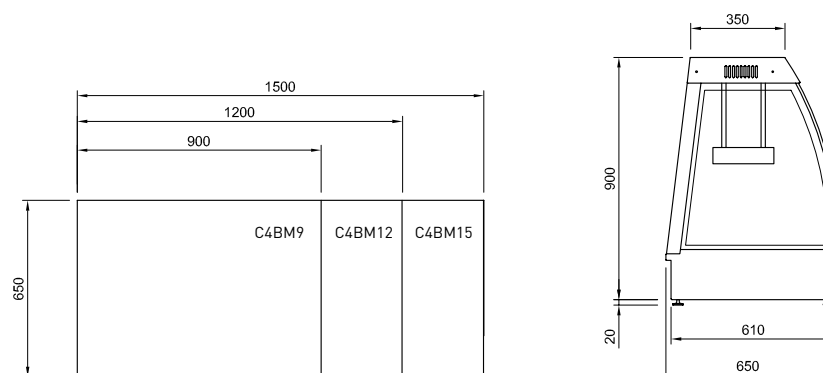
# C4BM HEATED

## COUNTER SERIES

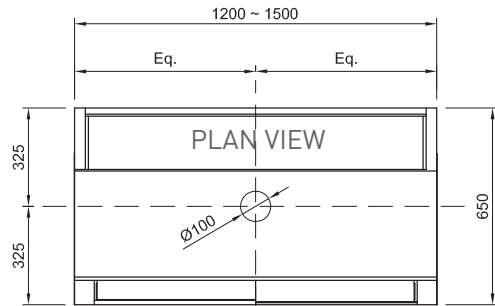


Solid glass front and open at rear  
 Overhead heating and light  
 Wet element in base  
 Single glazed glass  
 Available in three lengths  
 Full size pans 65mm deep included (excluding lids)

n.b. in addition to catalogue 900 size now available



# C4HT C4BM HEATED & BAIN MARIE COUNTER SERIES SERVICES



- Allow 100mm dia. hole cut in counter top for drain pipe.

### ELECTRICAL POWER

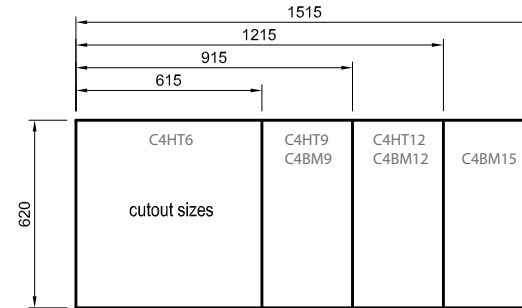
Electrical power cord 1500mm

BM12 = 3 pin 15 amp 1 phase  
 BM15 = 3 pin 20 amp 1 phase

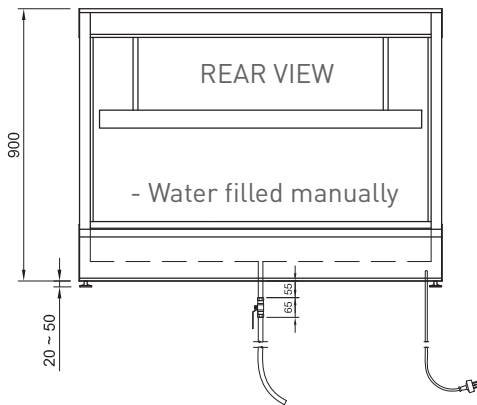
- plug can be removed and unit hard wired on site

### DRAINAGE

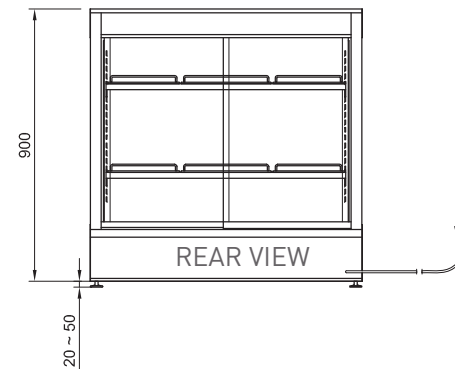
- Drain pipe centred below unit
- Screw on stop cock valve
- plastic flexible waste pipe 15mm dia. 1000 mm length from valve.
- See drainage specifications.



## Counter C4 Drop in Cut Outs.



## Counter C4 - Bain Marie Services



### ELECTRICAL POWER

Electrical power cord 1500mm

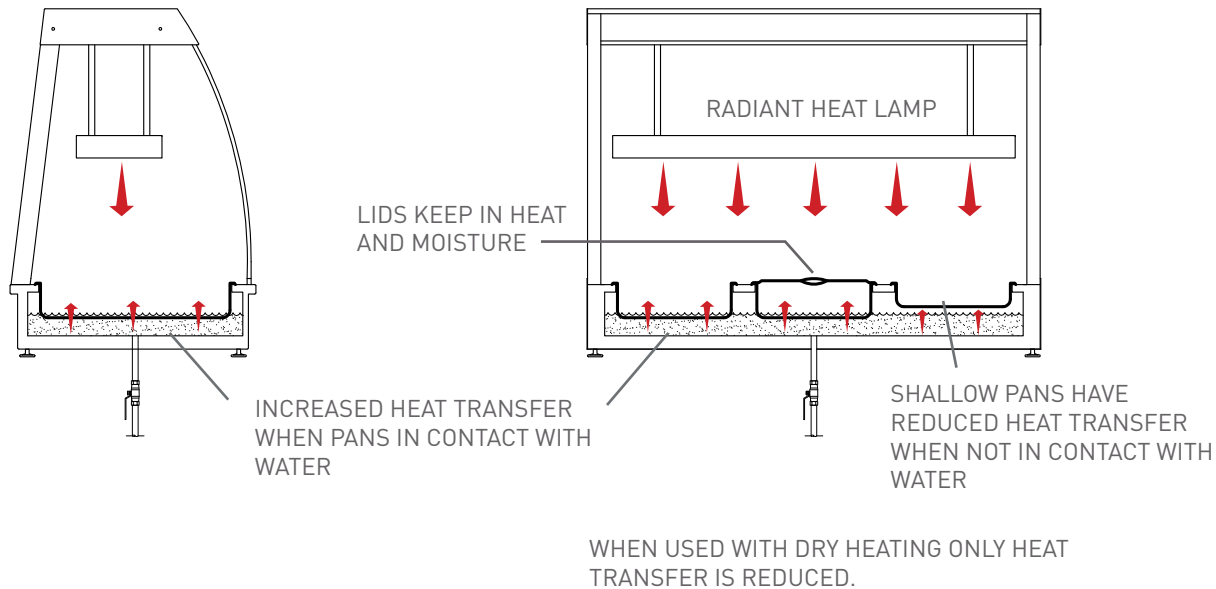
All models 3 pin 10 amp 1 phase socket required

## Counter C4 - Heated & Ambient Services



# BM BAIN MARIES UNITS

## USAGE GUIDE LINES



### Heat transfer for all bain marie units

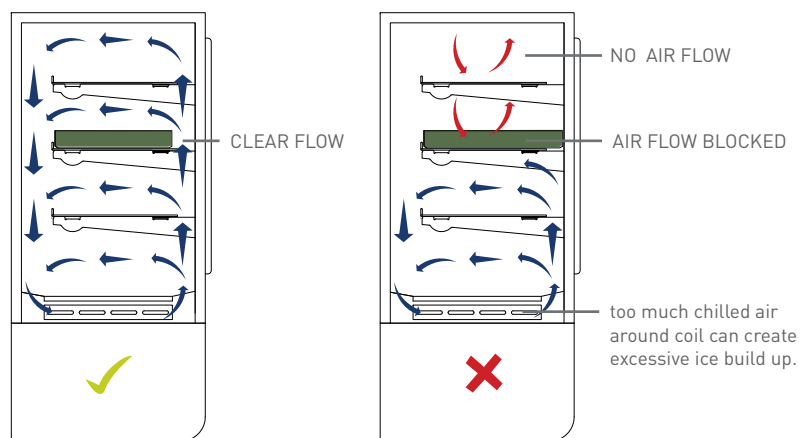
## BAIN MARIE BASICS

A Bain Marie is sometimes called a water bath because the food is put into a Stainless Steel insert. The Bain Marie is filled with water and the insert rests in the water. The water is then heated, and the heat is transferred to the food. As a food warmer, this is ideal, because there is no direct heat on the food.

- The general rule is that hot food is kept at 65 degrees and above. Food ready to be placed in cabinets should be at the required temperature.
- It is important where the food display cabinets are located. It is important to have some space between cabinets that operate at different temperatures (cold, ambient and hot).
- If the food is held for long periods temperature will drop.
- The food in the pans will have to be turned over on a regular basis to keep all food in the pan at the same heat, as it is always hotter on the bottom and the sides of the pans. Lids can be used to extend the time period.
- The Bain Marie water should be kept at a level so the pans sit slightly into the water for the best heat transfer into the pan.
- Any adverse influence from external ambient temperatures such as drafts from doors etc. will also hinder with the holding temperature, especially on the top of the food.
- Product such as wedges, chips and roasts will have a limited holding time of about 20min after which they will drop below serving temperature due to their larger surface area.
- Bain Maries are not suitable for holding large joints of meat. These are best kept in a humidified holding cabinet.

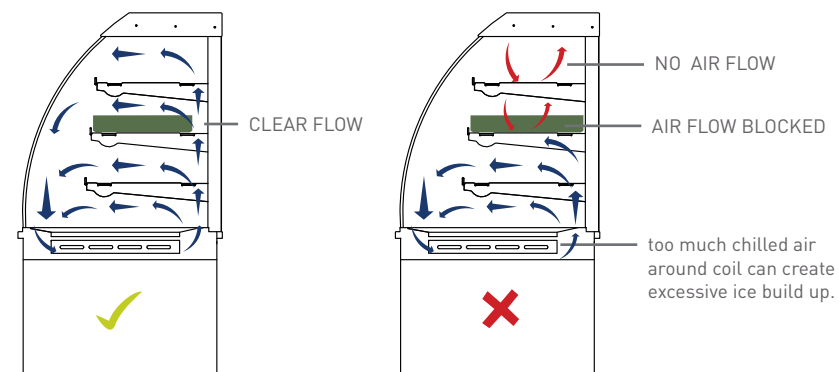
# COSSIGA AIR FLOW USAGE GIUDE

USAGE GUIDE LINES



CORRECT AIRFLOW.

INCORRECT AIRFLOW.



CORRECT AIRFLOW.

INCORRECT AIRFLOW.

## Internal Air Flow Requirements

**CORRECT AIRFLOW** ✓  
for both hot and cold units.

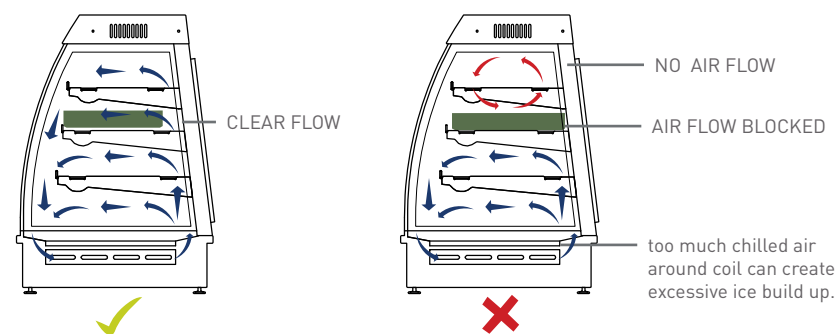
Vents are not blocked at base and ensure trays or plates are not blocking airflow at the rear of the unit.

**INCORRECT AIRFLOW** ✗  
for both hot and cold units.

Blocked airflow disturbs correct air movement and creates uneven temperatures inside unit.

Ensure bottom vents are not blocked by plates or product.

**Blocked air flow will retard operation on both HOT and COLD unit.**



CORRECT AIRFLOW.

INCORRECT AIRFLOW.