

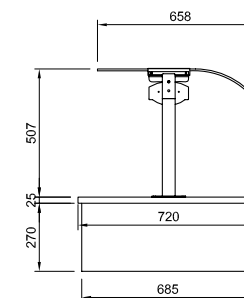
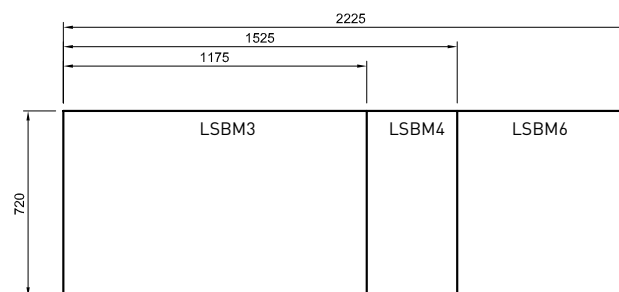
# LSBM HEATED

## LINEAR SERIES



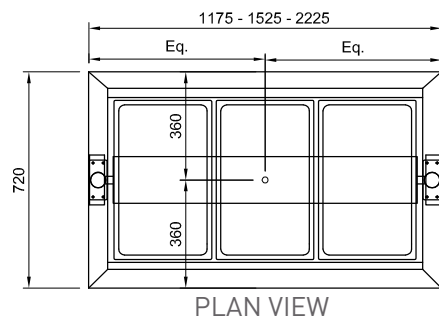
Curved glass sneeze guard  
 Wet element  
 Overhead heating  
 Available in three lengths  
 Full size pans 65mm deep included (excluding lids)  
 Gantry supplied as a separate component  
 to be fitted on site.

Ensure when placing order to specify  
 well & gantry of well only

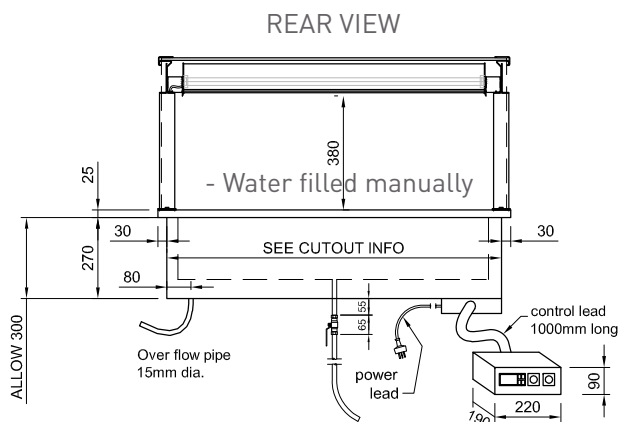


# LSBM BAIN MARIE

## SERVICES REQUIREMENTS LINEAR SERIES



Please select glass type from  
Linear FSS glass types document



### ELECTRICAL POWER

Electrical power cord 1500mm

FSSBM3 = 3 pin 13 amp 1 phase Heavy duty earth - plug can be removed and unit hard wired on site

FSSBM4 = 16 amp 1 phase - lead only

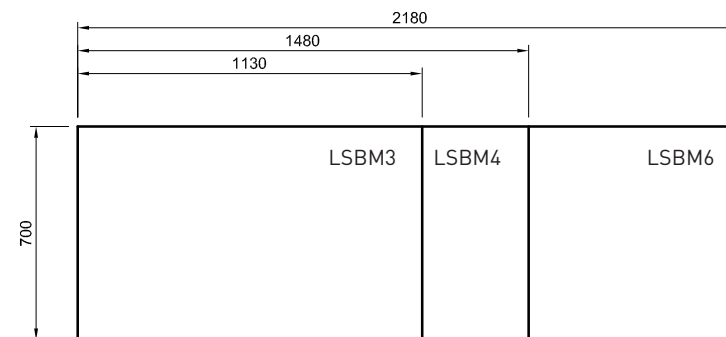
FSSBM6 = 30 amp 1 phase - lead only

### DRAINAGE

- Drain pipe centred below unit
- Screw on stop cock valve
- plastic flexible waste pipe 20mm dia. 1000 mm length from valve.

- Ideally drain connected to waste

- See Bain marie usage guide



Linear - Bain Marie Services

Linear - Drop In Cut Outs

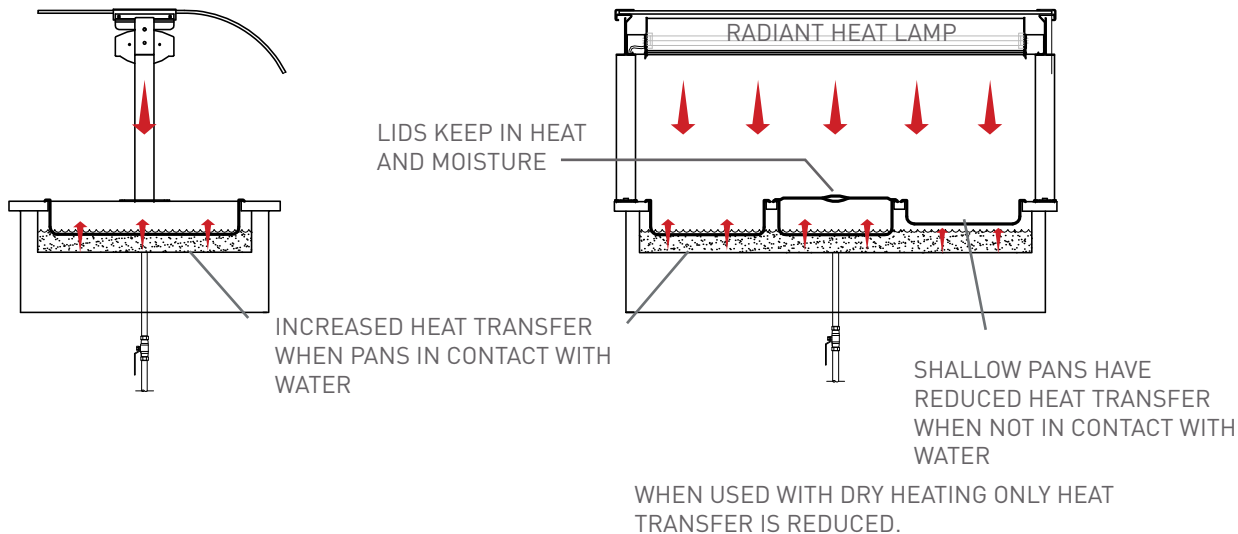
**cossiga**

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# LSBM BAIN MARIES UNITS

## USAGE GUIDE LINES



### Heat transfer for all bain marie units

## BAIN MARIE BASICS

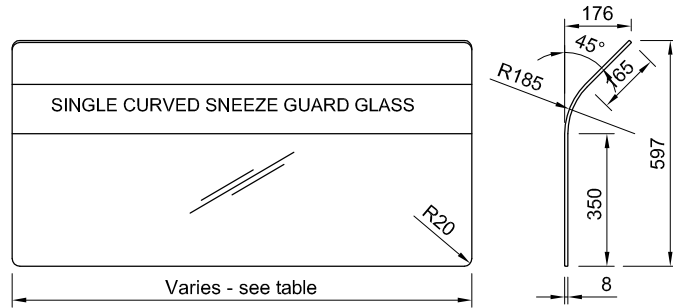
A Bain Marie is sometimes called a water bath because the food is put into a Stainless Steel insert. The Bain Marie is filled with water and the insert rests in the water. The water is then heated, and the heat is transferred to the food. As a food warmer, this is ideal, because there is no direct heat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

# LS RF/BM

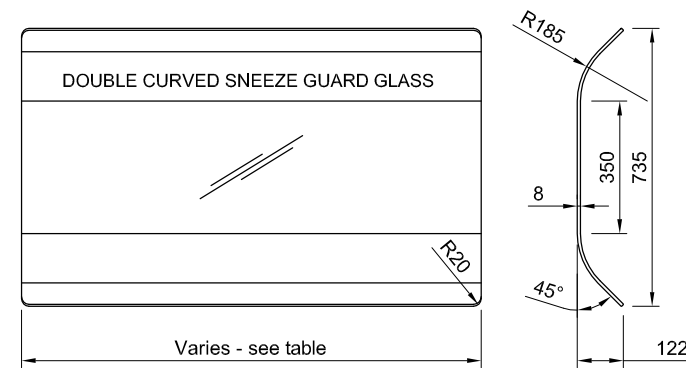
## LINEAR WELLS

## LINEAR SERIES GLASS TYPES



Glass Length Table- Single		
Model	Length mm	Part #
LS RF/BM 3	1155	S21-164
LS RF/BM 4	1505	S21-165
LS RF/BM 6	2205	S21-166

### Single Curved

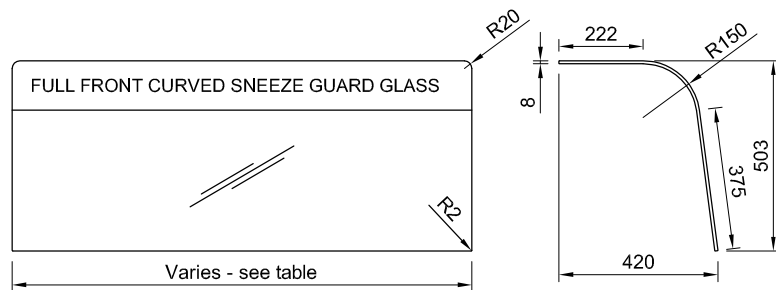


Glass Length Table- Double		
Model	Length mm	Part #
LS RF/BM 3	1155	S21-167
LS RF/BM 4	1505	S21-168
LS RF/BM 6	2205	S21-169

### Double Curved

### Glass Specifications

- All three glass types suitable for both Chilled and Bain marie units.
- 8mm Glass Full Polished All edges.
- Meets Australian & New Zealand Sneeze Guard Standards.



Glass Length Table- Single		
Model	Length mm	Part #
LS RF/BM 3	1155	S21-161
LS RF/BM 4	1505	S21-162
LS RF/BM 6	2205	S21-163

### Full Front