

BAIN MARIE HEATED DISPLAY CASE



DESCRIPTION

Vollrath® Bain-Marie Heated Display Case is designed to illuminate and display prepared, preheated food at proper serving temperatures. The double-wall stainless steel base reduces heat loss, and the unique heating element allows this well to be used dry or wet for increased versatility, while an energy-regulator dial gives you complete temperature control to maintain food safety.

Two adapter bars can divide wells as needed. Cleaning is simplified with rear doors that simply lift out. Unit can be used as a countertop case with or without included legs and a Self-Serve Kit is available separately to provide an additional option.

AGENCY LISTINGS



Classified by UL
to NSF/ANSI 4

WARRANTY

The Vollrath Company LLC warrants to the original commercial end user that each of Vollrath's foodservice products will be free from defects in materials and workmanship.

For warranty period, exclusions, and details, visit vollrathfoodservice.com/vollrath-resources/warranty-info/warranty-policy.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item	Model No.	Description
BMHDC-3	BMA8003	Heated Display Case
Accessory	Description	
356074-1	Self-Serve Kit	

FEATURES & BENEFITS

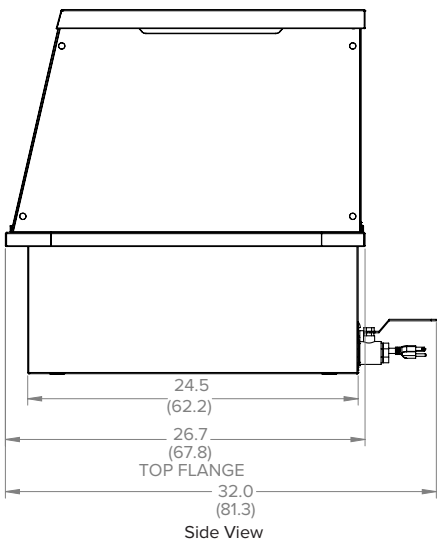
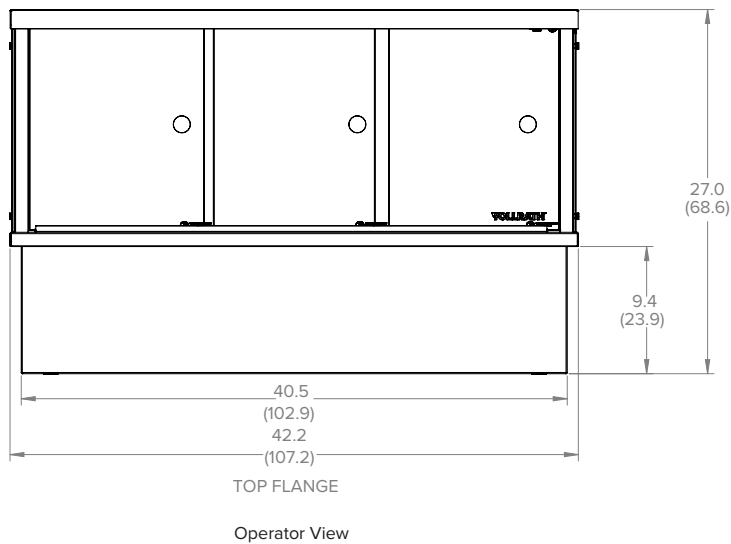
- Unit is UL Classified for TCS foods dry or wet with or without glass panels.
- Inside LED lighting highlights displayed foods.
- Lighting can be used when heat is on or off.
- Thermostat control provides precise settings.
- Indicator light lets you know when the unit is heating.
- Sloped customer glass and glass top maximize food visibility.
- Optional lift-and-remove sliding doors allow for simple display adjustments and easy cleaning.
- Three-section operator doors facilitate access for filling.
- Unit can be used as a drop-in, with 4" included legs, or sealed to the countertop for increased versatility.
- As a drop-in, cutout dimensions match the previous model's.
- Accepts full-size and fractional pans up to 6" (15.2 cm) deep.
- Two 20" adapter bars are included to optimize versatility.
- Heavy-duty, adjustable legs add height when needed.
- 6 ft (1.8 m) cord increases placement options.

CLEARANCE

- Countertop and drop-in units are approved for zero side clearance.
- Operator side and top to ceiling must remain clear of obstructions for proper operation and service.

Approvals	Date

DIMENSIONS shown in inches (cm)



SPECIFICATIONS

Item	Width	Height	Depth (Valve Open)	Weight lb (kg)	Cutout W x H When Used as a Drop-In	Shipping				V	Hz	Amps	Cord w/ Plug (Included)
						Width	Height	Depth	Weight pounds kg				
BMHDC-3	42.2 (107.2)	27.0 (68.6)	32.0 (81.3)	150 (68)	25 x 41 (63.5 x 104.1)	32.7 (83.1)	36.7 (93.2)	47.6 (120.9)	184 (83.5)	120	50–60	12	NEMA 5-15P 



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