# CH.BMH.I.7

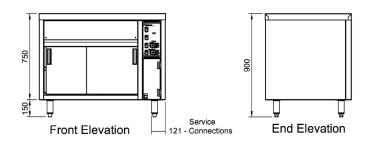
# **Bain Marie Hot Cupboard** Island

### **Product Information:**

- Comes complete with stainless steel timber backed island bench top fitted to the CH.BMH.U
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in the bain marie or hot cupboard)
- Wet or dry operation to bain marie (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Hot cupboard features a fan forced heating system which offers energy efficiency, faster heat up times and even heat distribution
- Top mounted easy glide doors that do not sit in a bottom track, eliminates dirt trap
- Double skinned air insulated on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4 finish
- Water inlet at opposite end to drain for ease of cleaning
- Ready for connection to hot water inlet and waste with all valves supplied and fitted
- Supplied with 1 chrome plated steel wire shelf per door
- Bain marie suits gastronorm pans up to 150mm deep (sold separately)
- Stainless steel work shelf fitted to fold down brackets can be added as an optional extra at the time of ordering. This item is factory fitted at the time of manufacture.

	-	2463	-
753			

Plan View



All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

Due to continuous product research and development, the information contained herein is subject to change without notice. Revision: September 2, 2020 - A

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Proudly Manufactured in Australia





Culinaire Heated

Bain Marie Hot

Cupboard

7 Modules

CH.BMH.IR.7

Island

Culinaire®

## **Product Code:**

СН BMH

L 7

#### **Optional Extras:** Radius Well

Add R to code (If required, must be nominated at time of order)

Left Hand Controls

CH.BMH.I.L.7

CH.BMH.IR.L.7

#### CA.WS.7

CA.PXS

## Accessories:

Add L to code

Work Shelf

order)

(If required, must be

nominated at time of

Cross Pan Dividers To suit smaller GN pans

## **Technical Data:**

Dimensions: W x D x H: Total Connected Load: **Electrical Connection:** Water Connection: Waste Connection:

2463 x 753 x 900 7.85kW 240V 3Ø + N + E 15mm 50mm