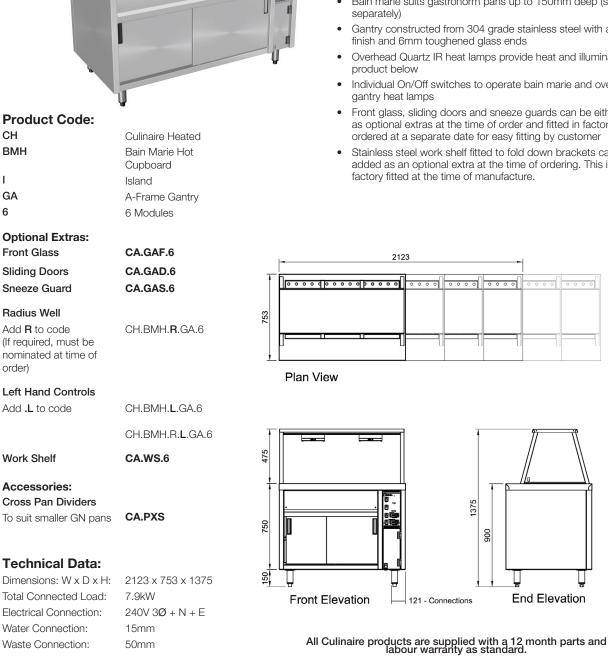
Culinaire[®]

CH.BMH.I.GA.6

Bain Marie Hot Cupboard Mobile - A-Frame Gantry - Heat Lamps

Product Information:

- Unit comes complete with CH.BMHP.U bain marie hot cupboard plus island bench top and A-frame heated gantry fully fitted and wired. Gantry is welded to bench top
- 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
- Ready for connection to hot water inlet and waste with all valves supplied and fitted
- Bain marie suits gastronorm pans up to 150mm deep (sold separately)
- Gantry constructed from 304 grade stainless steel with a No.4 finish and 6mm toughened glass ends
- Overhead Quartz IR heat lamps provide heat and illumination to the product below
- Individual On/Off switches to operate bain marie and overhead gantry heat lamps
- Front glass, sliding doors and sneeze guards can be either added as optional extras at the time of order and fitted in factory or ordered at a separate date for easy fitting by customer
- 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.





L

To suit smaller GN pans

Technical Data:

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

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

www.stoddart.com.au www.stoddart.co.nz

