

# CH.BMH.U.3

# **Bain Marie Hot Cupboard**

#### **Under Bench**



- Unit is designed to be mounted under custom made stainless steel bench (manufactured and fitted by others)
- 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)
- Pan dividers not supplied.



## **Product Code:**

CH Culinaire Heated

BMH Bain Marie Hot
Cupboard

U Under Bench
3 Modules

## Optional Extras:

Radius Well

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

order)

Left Hand Controls

Add .L to code (If required, must be nominated at time of

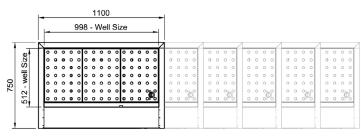
nominated at time

order)

CH.BMH.**UR**.3

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CH.BMH.UR.L.3



Plan View

#### Accessories:

Large Pan Dividers

To suit large GN pans CA.PXL

Cross Pan Dividers

To suit smaller GN pans CA.PXS

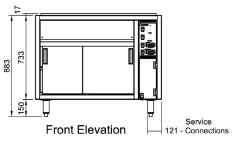
### **Technical Data:**

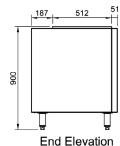
Dimensions: W x D x H: 1100 x 750 x 900

Total Connected Load: 4.05kW

Electrical Connection: 240V 1Ø + N + E

Water Connection: 15mm Waste Connection: 50mm





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





