

## CH.BMH.U.7

# **Bain Marie Hot Cupboard**

**Under Bench** 

#### **Product Information:**

- 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
7 Modules

## Optional Extras:

Radius Well
Add R to code CH.BMH.UR.7

(If required, must be nominated at time of

order)

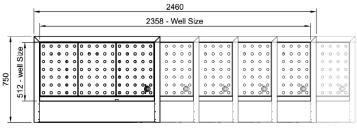
Left Hand Controls

Add .L to code CH.BMH.U.L.7 (If required, must be

CH.BMH.UR.L.7

nominated at time of

order)



Plan View

### Accessories:

Large Pan Dividers
To suit large GN pans CA.PXL

Cross Pan Dividers
To suit large GN pans CA.PXS

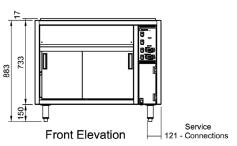
**Technical Data:** 

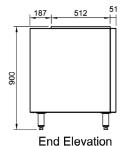
Dimensions: W x D x H: 2460 x 750 x 900

Total Connected Load: 7.85kW

Electrical Connection: 240V 3Ø + N + E

Water Connection: 15mm Waste Connection: 50mm





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





