



Culinaire®



CH.BMHC.U.GSB.7

Bain Marie Hot Cupboard

Under Bench - Counter Line



Product Information:

- This unit is designed to be mounted under a custom made bench top of your choice (manufactured & 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 bain marie)
- Pans are recessed to minimise water condensation on surrounding bench top
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Fitted with 10mm thick toughened glass gantry with overhead Quartz IR heat lamps to provide heat and illumination to the product below
- Gantry is detachable and height adjustable for ease of installation. To be connected by an electrician
- Individual On/Off switches to operate bain marie, hot cupboard and overhead gantry heat lamps
- Overhead heat lamps are fully adjustable via a solid-state voltage controller for accurate temperature selection
- 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 2 chrome plated steel wire shelf per door
- Bain marie suits gastronorm pans up to 150mm deep (sold separately).

Product Code:

CH	Culinaire Heated
BMHC	Bain Marie Hot Cupboard
U	Under Bench
GSB	Flat Glass Gantry - Black Painted Centre Section - Adhesive Fix
7	7 Modules

Optional Extras:

Radius Well

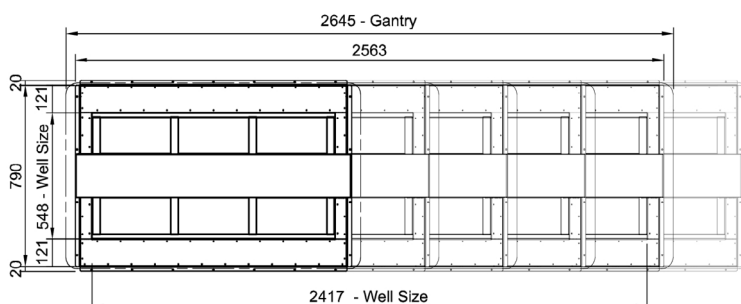
Add **R** to code after the U CH.BMHC.UR.GSB.7

Left Hand Controls

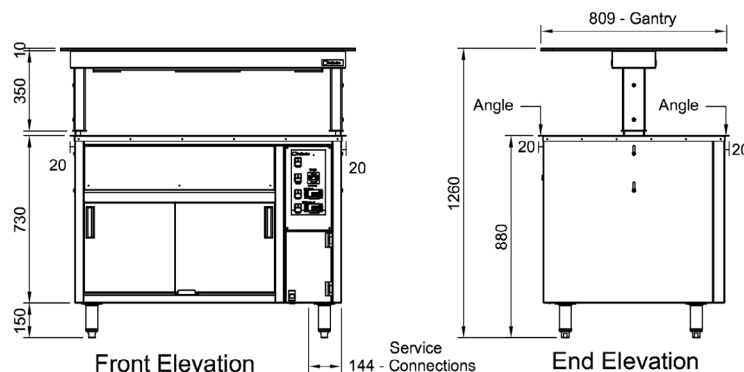
Add **.L** after the **U** or **UR** in the product code to specify left hand controls CH.BMHC.UR.L.GSB.7

Technical Data:

Dimensions: W x D x H: 2563 x 830 x 1260
 Cutout Dimension: 2415 x 545
 Total Connected Load: 10.3kW
 Electrical Connection: 240V 3Ø + N + E
 Phase 1 Connection:
 Phase 2 Connection:
 Phase 2 Connection:
 Water Connection: 15mm
 Waste Connection: 50mm



Plan View



Front Elevation

End Elevation

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.

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