


**CH.BMHC.U.GSF.4**

# 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:**

<b>CH</b>	Culinaire Heated
<b>BMHC</b>	Bain Marie Hot Cupboard - Counter Line
<b>U</b>	Under Bench
<b>GSF</b>	Flat Glass Gantry - Stainless Steel Fixings
<b>4</b>	4 Modules

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

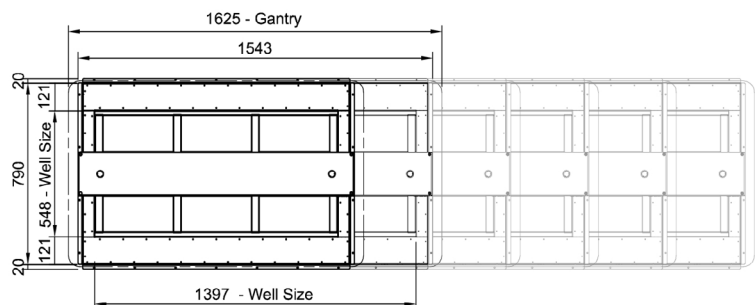
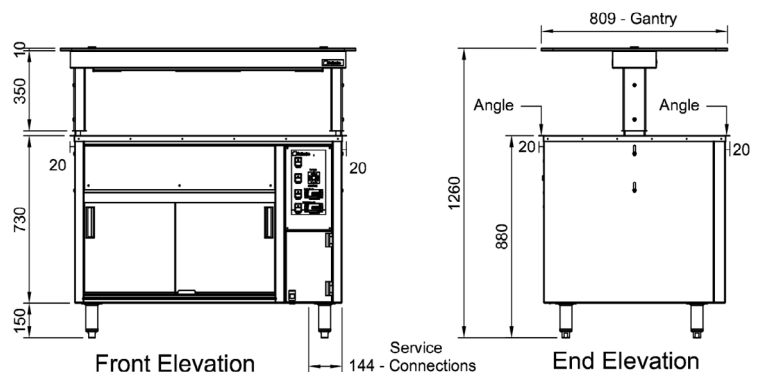
Add **R** to code after the **U** CH.BMHC.UR.GSF.4

**Left Hand Controls**

Add **.L** after the **U** or **UR** in the product code to specify left hand controls CH.BMHC.UR.L.GSF.4

**Technical Data:**

Dimensions: W x D x H:	1543 x 830 x 1260
Cutout Dimension:	1395 x 545
Total Connected Load:	5.7kW
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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