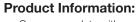




Bain Marie Pass Through Hot Cupboard

Island



- Comes complete with a stainless steel timber backed island bench top fitted to the CH.BMHP.U
- 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 to both sides that do not sit in a bottom rack, eliminates dirt trap
- Double skinned air insulated on all sides to minimlse heat to external panels
- Robust construction from 304 grade stainless steel with a No.4
- 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



Product Code:

СН Culinaire Heated ВМНР Bain Marie Hot Cupboard - Pass Through

Т Island 4 Modules

Optional Extras:

Radius Well

Add R to code CH.BMHP.IR.4 (If required, must be

nominated at time of order)

Work Shelf CA.WS.4

Accessories:

To suit smaller GN pans **CA.PXS**

1443

Plan View

Technical Data:

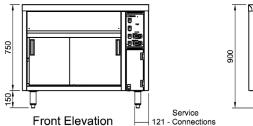
Cross Pan Dividers

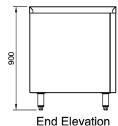
Dimensions: W x D x H: 1443 x 753 x 900

Total Connected Load: 4.8kW

240V 3Ø + N + E Electrical Connection:

Water Connection: 15mm Waste Connection: 50mm





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



