



Bain Marie Pass Through Hot Cupboard Island



Product Information:

- 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 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).

Product Code:

CH	Culinaire Heated
BMHP	Bain Marie Hot Cupboard - Pass Through
I	Island
5	5 Modules

Optional Extras:

Radius Well
Add **R** to code
(If required, must be nominated at time of order)

CH.BMHP.IR.5

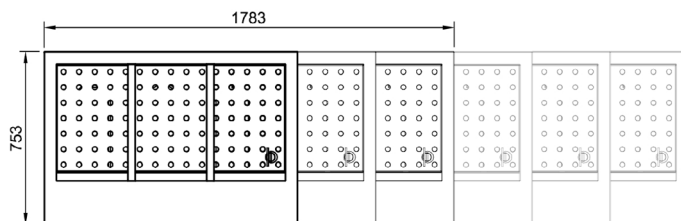
Work Shelf **CA.WS.5**

Accessories:

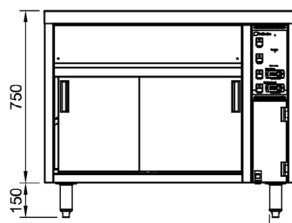
Cross Pan Dividers
To suit smaller GN pans **CA.PXS**

Technical Data:

Dimensions: W x D x H:	1783 x 753 x 900
Total Connected Load:	5.95kW
Electrical Connection:	240V 3Ø + N + E
Water Connection:	15mm
Waste Connection:	50mm

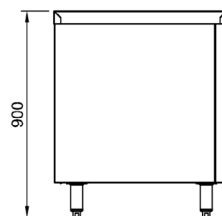


Plan View



Front Elevation

Service Connections
121 - Connections



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.

Revision: September 2, 2020 - A

