



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 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 7 Modules

Optional Extras:

Radius Well
Add R to code CH.BMHP.IR.7

Add **R** to code (If required, must be nominated at time of

order)

Work Shelf CA.WS.7

Plan View

2463

Accessories:

Cross Pan Dividers

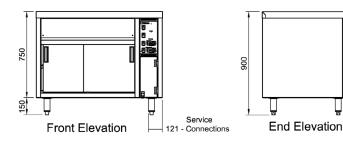
To suit smaller GN pans CA.PXS

Technical Data:

Dimensions: W x D x H: 2463 x 753 x 900

Total Connected Load: 8.85kW
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.



