



Bain Marie Pass Through Hot Cupboard

Island - 2-Tier Gantry - Heat Lamps Bottom Shelf

Product Information:

- Unit comes complete with CH.BMHP.U bain marie hot cupboard plus island bench top and double overhead heated gantry fully fitted and wired. Gantry is welded to bench top
- 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
- Bain marie suits gastronorm pans up to 150mm deep (sold separately)
- Gantry constructed from 304 grade stainless steel with a No.4 finish
- 2 tier overhead gantry comes in either single heated (GDB heat lamps to bottom level) or double heated (GDD heat lamps to top and bottom levels)
- Overhead Quartz IR heat lamps provide heat and illumination to the product below
- Individual On/Off switches to operate bain marie and overhead gantry heat lamps
- Stainless steel work shelf fitted to fold down brackets can be added as an optional extra at the time of ordering. This item is factory fitted at the time of manufacture.



Product Code:

CH Culinaire Heated
BMHP Bain Marie Hot
Cupboard - Pass

Cupboard -Through

Island

GDB Double Shelf Gantry -Bottom Tier Heated

3 Modules

Optional Extras:

Radius Well

Add **R** to code CH.BMHP.I**R**.GDB.3 (If required, must be

nominated at time of order)

Work Shelf CA.WS.3

1103

Plan View

Accessories:

Cross Pan Dividers

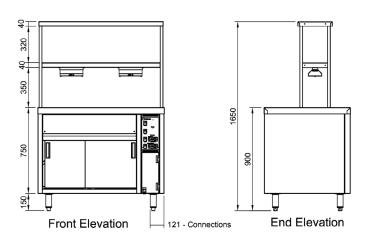
To suit smaller GN pans CA.PXS

Technical Data:

Dimensions: W x D x H: 1103 x 753 x 1650

Total Connected Load: 4.65kW
Electrical Connection: 240V 1Ø + N + E

Water Connection: 15mm
Waste Connection: 50mm



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

