



# Bain Marie Hot Cupboard

## Under Bench


**Product Information:**

- 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 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 1 chrome plated steel wire shelf per door
- Bain marie suits gastronorm pans up to 150mm deep (sold separately)
- Designed to be mounted under custom made stainless steel bench (manufactured and fitted by others)
- Gantries sold separately to enable installation over the bain marie on a custom made stainless steel bench top
- Pan dividers not supplied.

**Product Code:**

CH	Culinaire Heated
BMHP	Bain Marie Hot Cupboard - Pass Through
U	Under Bench
6	6 Modules

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

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

CH.BMHP.UR.6

**Accessories:**
**Large Pan Dividers**

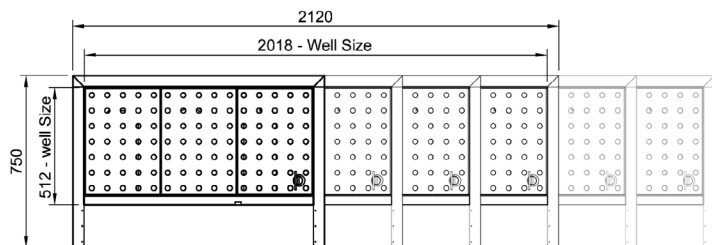
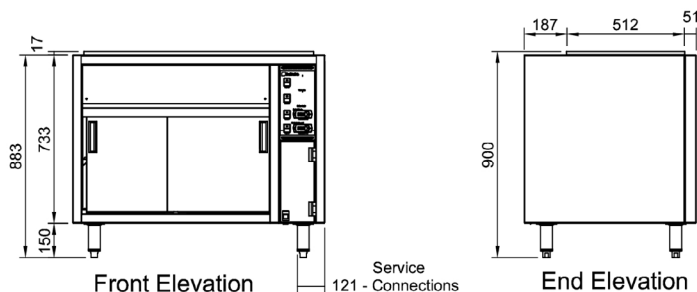
To suit large GN pans **CA.PXL**

**Cross Pan Dividers**

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

**Technical Data:**

Dimensions: W x D x H:	2120 x 750 x 900
Total Connected Load:	6.7KW
Electrical Connection:	240V 3Ø + N + E
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.

