



# 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 Through
I	Island
GDD	Double Shelf Gantry - 2 Tier Heated
6	6 Modules

### Optional Extras:

#### Radius Well

Add **R** to code CH.BMHP.IR.GDD.6  
(If required, must be nominated at time of order)

#### Work Shelf

CA.WS.6

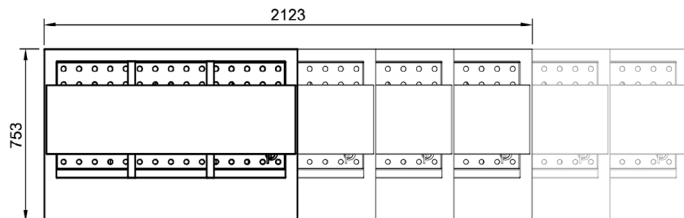
### Accessories:

#### Cross Pan Dividers

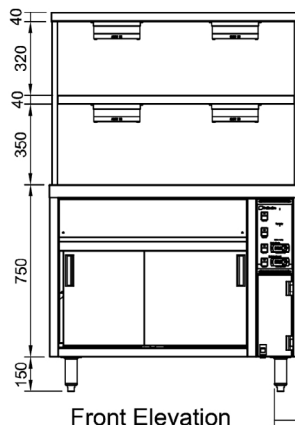
To suit smaller GN pans CA.PXS

### Technical Data:

Dimensions: W x D x H: 2123 x 753 x 1650  
 Total Connected Load: 9.1kW  
 Electrical Connection: 240V 3Ø + N + E  
 Water Connection: 15mm  
 Waste Connection: 50mm

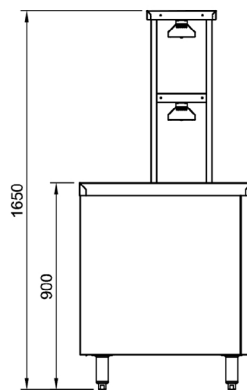


Plan View



Front Elevation

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.

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