

CH.BMHP.U.3

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
Under Bench
3 Modules

Optional Extras: Radius Well

Add **R** to code CH.BM (If required, must be

nominated at time of order)

U

3

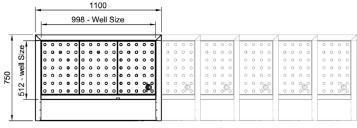
CH.BMHP.UR.3

Accessories:

Large Pan Dividers
To suit large GN pans CA.PXL

Cross Pan Dividers

To suit smaller GN pans CA.PXS



Plan View

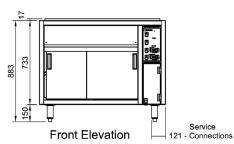
Technical Data:

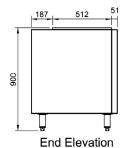
Dimensions: W x D x H: 1100 x 750 x 900

Total Connected Load: 4.05kW

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.



