# CH.BMHP.U.4

# Bain Marie Hot Cupboard

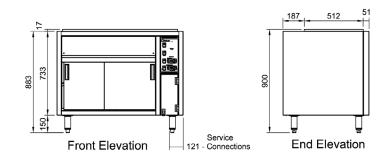
## **Under Bench**

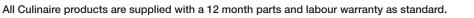
## **Product Information:**

- 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.

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Plan View





Due to continuous product research and development, the information contained herein is subject to change without notice. Revision: September 2, 2020 - B

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Culinaire Heated

Cupboard - Pass Through

Bain Marie Hot

Under Bench

CH.BMHP.UR.4

4 Modules

Culinaire®

# Product Code:

СН ВМНР

U 4

### 4

#### Optional Extras: Radius Well

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

Accessories:

Large Pan Dividers

To suit large GN pans Cross Pan Dividers

To suit smaller GN pans CA.PXS

## **Technical Data:**

Dimensions: W x D x H: Total Connected Load: Electrical Connection: Water Connection: Waste Connection: 1440 x 750 x 900 4.8kW 240V 1Ø + N + E 15mm 50mm

CA.PXL