



Pass Through Hot Cupboard Island



Product Information:

- Comes complete with stainless steel timber backed island bench top fitted to the CH.HCP.U
- 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
- Designed to heat plates and serving dishes, capable of holding plated meals and bulk foods
- 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 hot cupboard)
- 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
- Supplied with 2 chrome plated steel wire shelf per door.

Product Code:

CH	Culinaire Heated
HCP	Hot Cupboard - Pass Through
I	Island
4	4 Modules

Optional Extras:

Left Hand Controls

Add .L to code
(If required, must be nominated at time of order)

CH.HCP.I.L.4

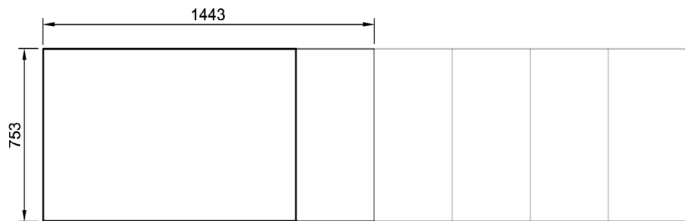
Work Shelf

Factory Fitted
(If required, must be nominated at time of order)

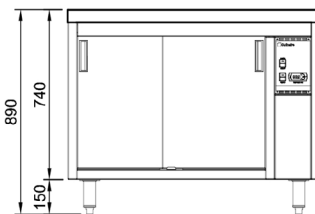
CA.WS.4

Technical Data:

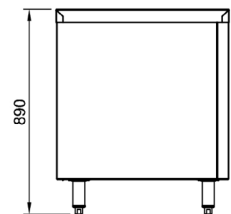
Dimensions: W x D x H:	1443 x 753 x 890
Total Connected Load:	1.8kW
Electrical Connection:	240V 1Ø + N + E



Plan View



Front Elevation



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.

Revision: September 2, 2020 - A

www.stoddart.com.au

www.stoddart.co.nz



Proudly Manufactured
in Australia



STODDART®