



Pass Through Hot Cupboard Under Bench



Product Information:

- Designed to be mounted under custom made stainless steel bench (manufactured & fitted by others)
- 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
 U Under Bench
 3 3 Modules

Optional Extras:

Left Hand Controls

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

CH.HCP.U.L.3

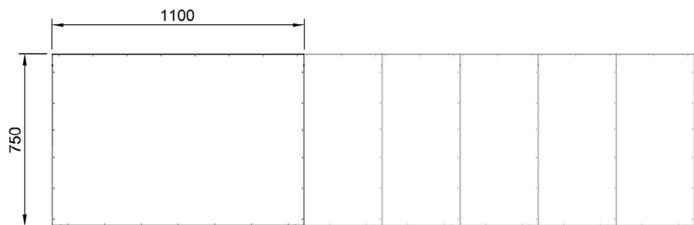
Work Shelf

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

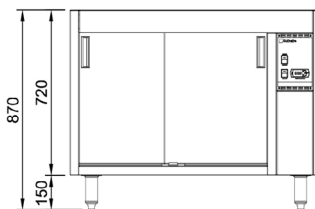
CA.WS.3

Technical Data:

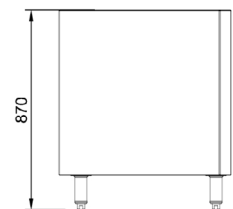
Dimensions: W x D x H: 1100 x 750 x 870
 Total Connected Load: 1.8kW
 Electrical Connection: 240V 1Ø + N + E



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.

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