

Bain Marie Hot Cupboard - Undercounter CH.BMH.U.7



- This unit is designed to be mounted under a custom made stainless steel bench (manufactured & fitted by others) and comes complete with baine marie and hotcupboard
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Temperature regulation via digital control, designed to hold product between 65°C - 90°C.
- · Independent controlls for baine marie, hot cupboard
- Air insulated, double skinned tank for energy efficient heating
- Hot cupboard equioped with a fan forced heating system
- Top mounted easy glide doors that do not sit in a bottom track, eliminates dirt trap. 1/1GN shelf configuration (1 shelf per door)
- · Robust 304 grade stainless steel construction
- Manual fill and manual empty, valve operated waste
- 1/1 GN sized well, fits pans up to 150mm deep (sold separately).
 Pan dividers not supplied
- Customer supplied tops and gantry's, contact Stoddart representative for clarification on electrical requirements
- · 12-month parts and labour warranty



Specifications:

 Model
 CH.BMH.U.7

 W x D x H (mm)
 2460 x 750 x 900

Total Connected Load 8.85kW

Electrical Connection 3Ø+N+E 400VAC / 50Hz

(Onsite connection)

Water Connection G 1/2" BSP
Waste Connection 11/4" BSP

Optional Extras:

Radius Well

Add **R** to code after the **U** CH.BMH.U**R**.7

Left Hand Controls

Add .L after the U or UR in the CH.BMH.U.L.7 product code to specify left CH.BMH.UR.L.7

hand controls

Note: Optional extras must be selected at time of order

Accessories:

Large Pan Dividers CA.PXL

(To suit large GN pans)

Cross Pan Dividers CA.PXS

(To suit smaller GN pans)

Legend:

A Electrical Connection

B Water Connection

C Waste Connection











