

### Product Information

- This unit is designed to be mounted under a custom made stainless steel bench (manufactured & fitted by others) and comes complete with bainie 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 controls for bainie marie, hot cupboard
- Air insulated, double skinned tank for energy efficient heating
- Hot cupboard equipped 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

<b>Model</b>	CH.BMH.U.5
<b>W x D x H (mm)</b>	1780 x 750 x 900
<b>Well Opening W x D (mm)</b>	1678 x 512
<b>Total Connected Load</b>	5.95kW
<b>Electrical Connection</b>	3Ø+N+E 400VAC / 50Hz (Onsite connection)
<b>Water Connection</b>	G 1/2" BSP
<b>Waste Connection</b>	1 1/4" BSP

### Optional Extras

**Radius Well**  
Add **R** to code after the **U** CH.BMH.UR.5

**Left Hand Controls**  
Add **.L** after the **U** or **UR** in the product code to specify left hand controls  
CH.BMH.U.L.5  
CH.BMH.UR.L.5

**Note:** Optional extras must be selected at time of order

### Accessories

<b>Large Pan Dividers</b> (To suit large GN pans)	CA.PXL
<b>Cross Pan Dividers</b> (To suit smaller GN pans)	CA.PXS

### Legend

- A** Electrical Connection
- B** Water Connection
- C** Waste Connection

