



CH.BMHC.U.GSB.8

Bain Marie Hot Cupboard Counter Line

Under Bench



Product Code:

- CH = Culinaire Heated
- BMHC = Bain Marie Hot Cupboard
- U = Under Bench
- GSB = Flat Glass Gantry - Black Painted Centre Section - Adhesive Fix
- 8 = 8 Modules

Optional Extras:

Radius Well

- Add **R** to code after the U. CH.BMHC.UR.GSB.8

Left Hand Controls

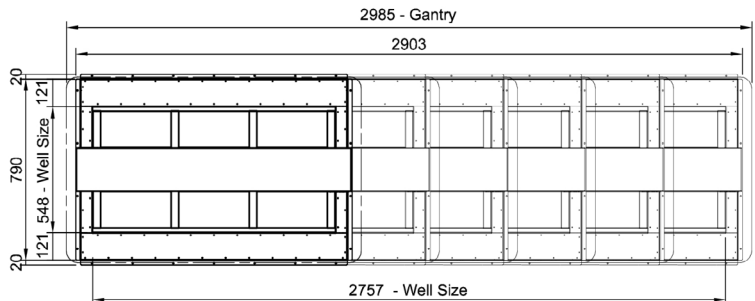
- Add **.L** after the **U** or **UR** in the product code to specify left hand controls CH.BMHC.UR.L.GSB.8

Technical Data:

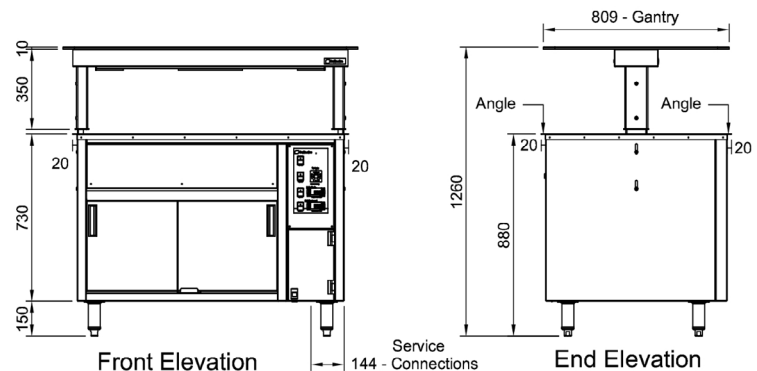
- Dimensions: W x D x H: 2903 x 830 x 1260
- Cutout Dimension: 2755 x 545
- Total Connected Load: 11.4kW
- Electrical Connection: 240V 3Ø + N + E
- Phase 1 Connection:
- Phase 2 Connection:
- Phase 2 Connection:
- Water Connection: 15mm
- Waste Connection: 50mm

Product Information:

- This unit is designed to be mounted under a custom made bench top of your choice (manufactured & fitted by others)
- 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)
- Pans are recessed to minimise water condensation on surrounding bench top
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Fitted with 10mm thick toughened glass gantry with overhead Quartz IR heat lamps to provide heat and illumination to the product below
- Gantry is detachable and height adjustable for ease of installation. To be connected by an electrician
- Individual On/Off switches to operate bain marie, hot cupboard and overhead gantry heat lamps
- Overhead heat lamps are fully adjustable via a solid-state voltage controller for accurate temperature selection
- 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 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)



Plan View



Front Elevation

End Elevation



Proudly Manufactured in Australia

Due to continuous product research and development, the information contained herein is subject to change without notice

Manufactured By:

Tom Stoddart Pty Ltd. ABN 16 009690251
 39 Forest Way, Karawatha 4117 Queensland Australia
 Tel : +61 7 3440 7600 Fax : +61 7 33441000
 Web site: www.stoddart.com.au

