

CH.HCP.I.8

Horizontal Pass Through Hot Cupboard Heated

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 1 chrome plated steel wire shelf per door

Product Code:

CH = Culinaire Heated
 HCP = Hot Cupboard - Pass Through
 I = Island
 8 = 8 Modules

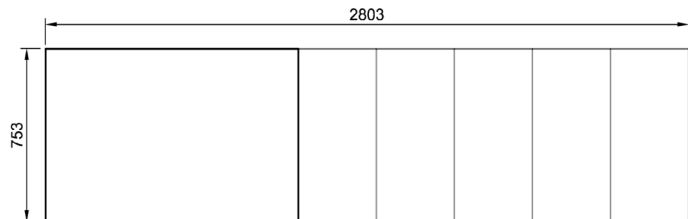
Optional Extras:
Left Hand Controls

- Add .L to code CH.HCP.U.L
 (If Required, must be nominated at time of order)

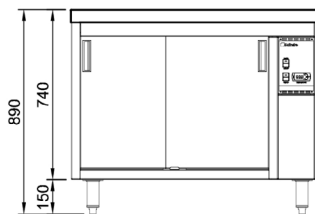
- Factory Fitted CA.WS.8
 (If Required, must be nominated at time of order)

Technical Data:

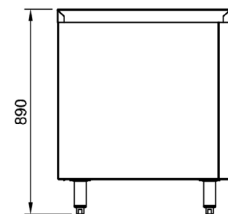
Dimensions: W x D x H: 2803 x 753 x 890
 Total Connected Load: 3.6kW
 Electrical Connection: 240V 1Ø + N + E



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:

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