

CH.HCP.U.8

Horizontal Pass Through Hot Cupboard

Heated

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 1 chrome plated steel wire shelf per door

Product Code:

CH	= Culinaire Heated
HCP	= Hot Cupboard - Pass Through
U	= Under Bench
8	= 8 Modules

Optional Extras:

Left Hand Controls

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

CH.HCP.U.L

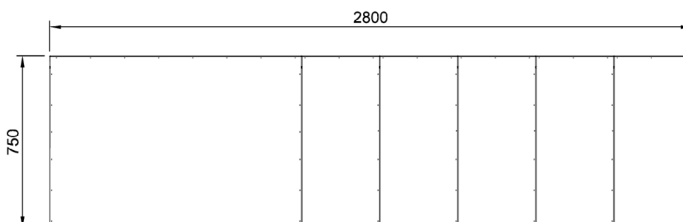
Work Shelf

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

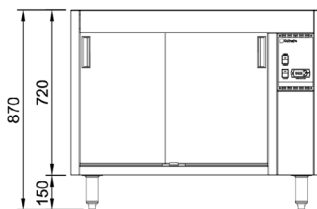
CA.WS.8

Technical Data:

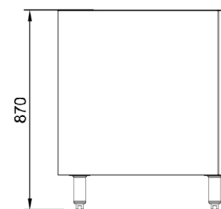
Dimensions: W x D x H:	2800 x 750 x 870
Total Connected Load:	3.6kW
Electrical Connection:	240V 1Ø + N + E



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

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