



Technical Data Sheet

CH.BMH.I.GDB.8

Bain Marie Hot Cupboard Heated

Island with Double Gantry & Heat Lamps



Product Code:

- CH = Culinaire Heated
BMH = Bain Marie Hot Cupboard
I = Island
GDB = Double Shelf Gantry - Bottom Tier Heated
8 = 8 Modules

Optional Extras:

- Radius Well - Add R to code
.L to code
Work Shelf - CA.WS.8

Accessories:

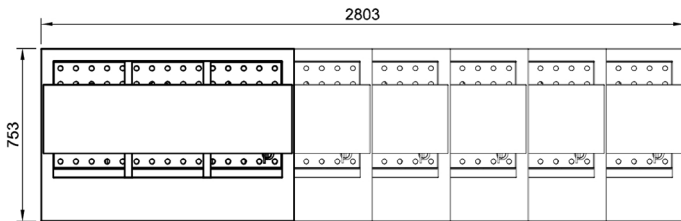
- Cross Pan Dividers - To suit smaller GN pans - CA.PXS

Technical Data:

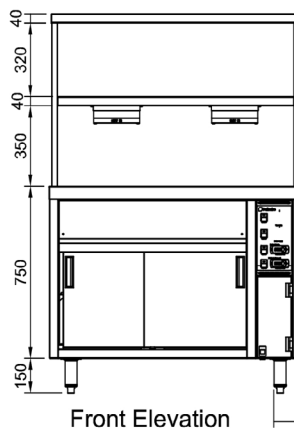
- Dimensions: W x D x H: 2803 x 753 x 1650
Total Connected Load: 11.4kW
Electrical Connection: 240V 3Ø + N + E
Phase 1 Connection:
Phase 2 Connection:
Phase 3 Connection:
Water Connection: 15mm
Waste Connection: 50mm

Product Information:

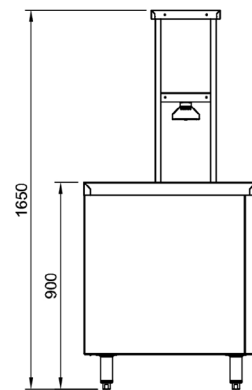
- Unit comes complete with CH.BMH.U bain marie hot cupboard plus island bench top and 2 tier overhead heated gantry fully fitted and wired.
Adjustable digital temperature controller allows food to be held between +65°C to +90°C
Wet or dry operation to bain marie
Hot cupboard features a fan forced heating system
Ready for connection to hot water inlet and waste
Bain marie suits gastronorm pans up to 150mm deep
Gantry constructed from 304 grade stainless steel
2 tier overhead gantry comes in either single heated (GDB) or double heated (GDD)
Overhead Quartz IR heat lamps provide heat and illumination
Individual On/Off switches to operate bain marie and overhead gantry heat lamps
Overhead heat lamps are fully adjustable via a solid-state voltage controller
Stainless steel work shelf fitted to fold down brackets can be added as an optional extra



Plan View



Front Elevation



End Elevation

121 - Connections



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

