

**Culinaire****INDUSTRY  
KITCHENS**

www.industrykitchens.com.au 1800 611 058

**Technical Data Sheet****CH.BMH.I.GDD.8****Bain Marie Hot Cupboard  
Heated**

Island with Double Gantry &amp; Heat Lamps

**Product Code:**

|            |                                       |
|------------|---------------------------------------|
| <b>CH</b>  | = Culinaire Heated                    |
| <b>BMH</b> | = Bain Marie Hot Cupboard             |
| <b>I</b>   | = Island                              |
| <b>GDD</b> | = Double Shelf Gantry - 2 Tier Heated |
| <b>8</b>   | = 8 Modules                           |

**Optional Extras:****Radius Well**

- Add **R** to code CH.BMH.R.GDD.8  
(If Required, must be nominated at time of order)

- Add **.L** to code CH.BMH.L.GDD.8  
(If Required, must be nominated at time of order)

CH.BMH.R.L.GDD.8

**Work Shelf** CA.WS.8

**Accessories:****Cross Pan Dividers**

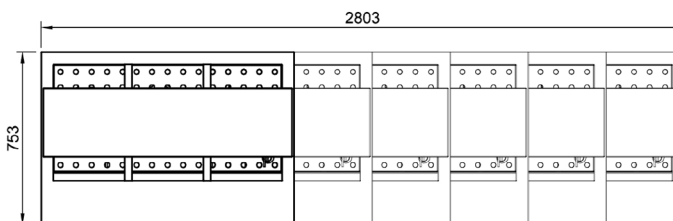
- To suit smaller GN pans CA.PXS

**Technical Data:**

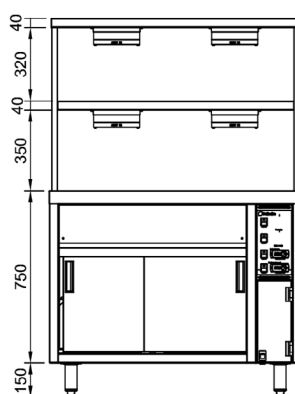
Dimensions: W x D x H: 2803 x 753 x 1650  
Total Connected Load: 13.2kW  
Electrical Connection: 240V 3Ø + N + E  
Phase 1 Connection:  
Phase 2 Connection:  
Phase 3 Connection:  
Water Connection: 15mm  
Waste Connection: 50mm

**Product Information:**

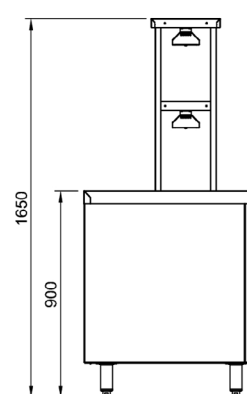
- Unit comes complete with **CH.BMH.U** bain marie hot cupboard plus island bench top and 2 tier overhead heated gantry fully fitted and wired. Gantry is welded to bench top
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in bain marie or hot cupboard)
- Wet or dry operation to bain marie (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Hot cupboard features a fan forced heating system which offers energy efficiency, faster heat up times and even heat distribution
- Ready for connection to hot water inlet and waste with all valves supplied and fitted
- Bain marie suits gastronorm pans up to 150mm deep (sold separately)
- Gantry constructed from 304 grade stainless steel with a No.4 finish
- 2 tier overhead gantry comes in either single heated (GDB - heat lamps to bottom level) or double heated (GDD - heat lamps to top and bottom levels)
- Overhead Quartz IR heat lamps provide heat and illumination to the product below
- 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 for accurate temperature selection
- Stainless steel work shelf fitted to fold down brackets can be added as an optional extra at the time of ordering. This item is required to be factory fitted



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:**

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