

**Culinaire****INDUSTRY
KITCHENS**

www.industrykitchens.com.au 1800 611 058

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

Under Bench

**Product Code:**

CH	= Culinaire Heated
BMH	= Bain Marie Hot Cupboard
U	= Under Bench
8	= 8 Modules

Optional Extras:**Radius Well**

- Add R to code (If Required, must be nominated at time of order)	CH.BMH.UR.8
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Left Hand Controls

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

Accessories**Large Pan Dividers**

- To suit large GN pans	CA.PXL
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Cross Pan Divider

- To suit smaller GN pans	CA.PXS
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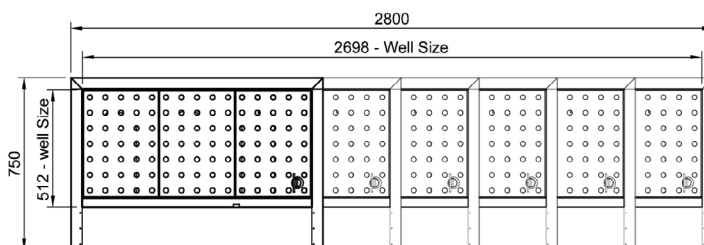
Technical Data:

Dimensions: W x D x H:	2800 x 750 x 900
Total Connected Load:	9.6kW
Electrical Connection:	240V 3Ø + N + E
Phase 1 Connection:	
Phase 2 Connection:	
Phase 3 Connection:	
Water Connection:	15mm
Waste Connection:	50mm

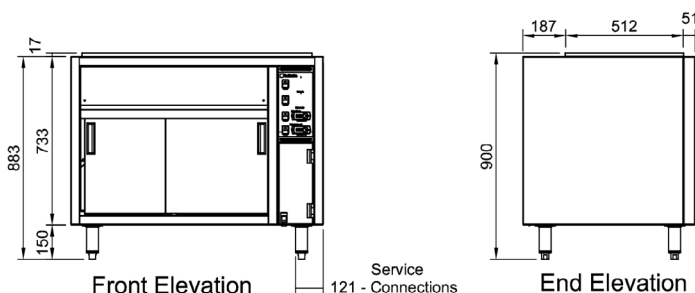
Proudly Manufactured
in Australia

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

- Product Information:**
- Unit is designed to be mounted under custom made stainless steel bench (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 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
 - 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)
 - Pan dividers not supplied



Plan View



Front Elevation

End Elevation

Manufactured By:

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