

Technical Data Sheet

CH.BMH.I.6



Bain Marie Hot Cupboard

Heated

Island

Product Information:

- Comes complete with stainless steel timber backed island bench top fitted to the CH RMH II.
- 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 curboard)
- 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
- $\bullet\,\,$ 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)
- 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



Product Code:

CH = Culinaire Heated

BMH = Bain Marie Hot Cupboard

I = Island 6 = 6 Modules

Optional Extras:

Radius Well

- Add **R** to code (If Required, must be nominated at time of order) CH.BMH.IR.6

Left Hand Controls

- Add **L** to code (If Required, must be nominated at time of order) CH.BMH.I.**L**.6

CH.BMH.IR.**L**.6

Work Shelf CA.WS.6

2123

Plan View

Accessories:

Cross Pan Dividers

- To suit smaller GN pans

CA.PXS

Technical Data:

Dimensions: W x D x H: 2123 x 753 x 900

Total Connected Load: 6.7kW

Electrical Connection: 240V 3Ø + N + E

Phase 1 Connection:

Phase 2 Connection:

Phase 3 Connection:

Water Connection: 15mm Waste Connection: 50mm



