

Technical Data Sheet

CH.BMH.U.4



Bain Marie Hot Cupboard

Heated

Under Bench



- · 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



Product Code:

= Culinaire Heated вмн Bain Marie Hot

= Under Bench 4 = 4 Modules

Optional Extras:

Radius Well

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

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Cupboard

Left Hand Controls

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

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order)

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Accessories:

Large Pan Dividers

- To suit large GN pans CA.PXL

Cross Pan Dividers

- To suit smaller GN

CA.PXS

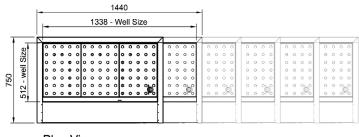
Technical Data:

Dimensions: W x D x H: 1440 x 750 x 900

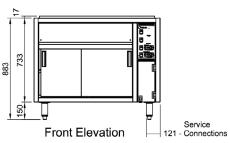
Total Connected Load: 4.8kW

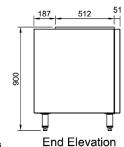
Electrical Connection: 240V 1Ø + N + E

Water Connection: 15mm Waste Connection: 50mm



Plan View







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

