



Culinaire®



CH.BMH.I.5

## Bain Marie Hot Cupboard Island



### Product Code:

CH	Culinaire Heated
BMH	Bain Marie Hot Cupboard
I	Island
5	5 Modules

### Optional Extras:

#### Radius Well

Add **R** to code  
(If required, must be nominated at time of order)

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#### Left Hand Controls

Add **L** to code  
(If required, must be nominated at time of order)

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CH.BMH.IR.L.5

#### Work Shelf

CA.WS.5

### Accessories:

#### Cross Pan Dividers

To suit smaller GN pans

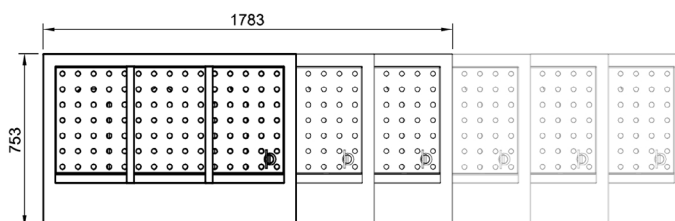
CA.PXS

### Technical Data:

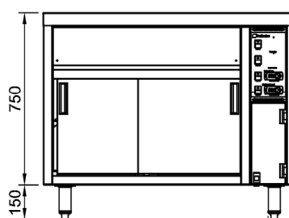
Dimensions: W x D x H:	1783 x 753 x 900
Total Connected Load:	5.95kW
Electrical Connection:	240V 3Ø + N + E
Water Connection:	15mm
Waste Connection:	50mm

### Product Information:

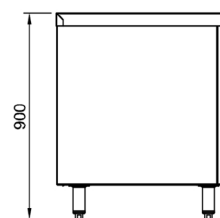
- Comes complete with stainless steel timber backed island bench top fitted to the CH.BMH.U
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in the bain marie or hot cupboard)
- Wet or dry operation to bain marie (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)
- 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.



Plan View



Front Elevation



End Elevation

Service  
121 - Connections

All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

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

Revision: September 2, 2020 - A

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