

#### **General Description:**

The Culinaire® Hot Cupboard has been designed to heat plates and serving dishes. It is capable of holding both plated meals and bulk foods.

The Hot Cupboard features a fan-forced heating system, which produces energy saving efficiency, faster heat-up times and even heat distribution.

### Options:

Standard stainless steel top (sold separately)

#### Models:

Code: CH.CHCx.U

Code explanation:

**CH** = Culinaire Heated

**CHC** = Culinaire Hot Cupboard

 $\boldsymbol{x}$  3 = 3 Module

4 = 4 Module

5 = 5 Module

J – J Module

6 = 6 Module

7 = 7 Module

8 = 8 Module = Under Bench

e.g.: for specification and ordering

Culinaire: CH.CHC4.U



## **Features and Benefits:**

- Fully modular system designed to fit under custom made stainless steel bench top
- Available in 3, 4, 5, 6, 7, & 8 GN 1/1 module
- Adjustable thermostat with digital temperature display, preset to 85 deg C from factory, maximum 90 deg C
- Easy glide doors that do not sit in a track eliminates dirt trap
- Multiple element design with covers provides fast heat up of the Bain Marie and ongoing reliable operation
- 304 grade stainless steel construction throughout for exceptional longevity unlike units with corrodible steel frames

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

# Specification:

#### Construction:

- 304 grade 1.2mm stainless steel in No.4 satin finish
- Double skinned construction, air insulated on all sides to minimise heat of external panels
- Supplied with 1 chrome plated steel wire shelf per door
- Sliding, top-hung doors on roller bearing

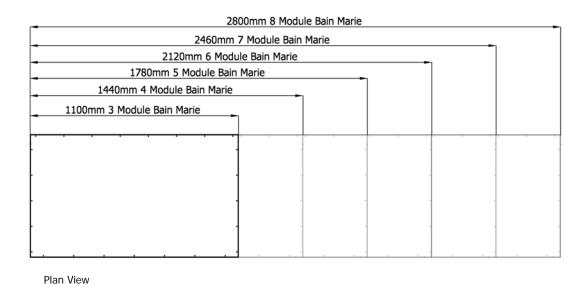
#### Controls:

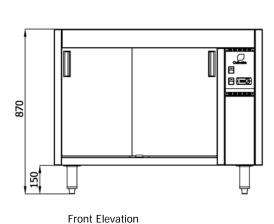
- On/Off switch with indicator light to Hot Cupboard
- Digital controllers to Hot Cupboard

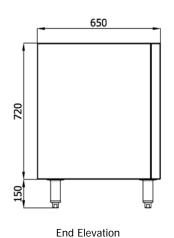
#### Electrical:

- Supplied with terminal block for hard wiring to isolator switch
- 1 x 2250w (240V) heater fan for hot cupboard (2 x 2250w (240V) heater fans for 7 & 8 module units)

## **Product Details:**









## **Technical Data:**

| Model     | Capacity        | Power                | Packaged size        |
|-----------|-----------------|----------------------|----------------------|
| CH.CHC3.U | 3 x 1/1 GN Pans | 240v 1Ø 9.38A 2250w  | 1300w x 850d x 1070h |
| CH.CHC4.U | 4 x 1/1 GN Pans | 240v 1Ø 9.38A 2250w  | 1640w x 850d x 1070h |
| CH.CHC5.U | 5 x 1/1 GN Pans | 240v 1Ø 9.38A 2250w  | 1980w x 850d x 1070h |
| CH.CHC6.U | 6 x 1/1 GN Pans | 240v 1Ø 9.38A 2250w  | 2320w x 850d x 1070h |
| CH.CHC7.U | 7 x 1/1 GN Pans | 240v 1Ø 18.75A 4500w | 2660w x 850d x 1070h |
| CH.CHC8.U | 8 x 1/1 GN Pans | 240v 1Ø 18.75A 4500w | 3000w x 850d x 1070h |