



General Description:

The Culinaire® Bain Marie Hot Cupboard has a high powered heavy duty Bain Marie that is designed to hold hot food at the optimum temperature in GN pans up to 150mm deep.

The hot cupboard features a fan forced heating system, which offers energy saving efficiency, faster heat-up times and even heat distribution.

Ready for connection to hot water inlet and waste with all valves supplied and fitted.

Options:

Standard stainless steel tops and Standard gantries are available with or without heat lamps; glass sides; roller doors; sneeze guards. Lift up, fold down side shelf. (Sold separately)

Models:

Code: **CH.CBMHx.y**

Code explanation:

CH = Culinaire Heated

CBMH = Culinaire Bain Marie Hot Cupboard

x = 3 to 8 Module

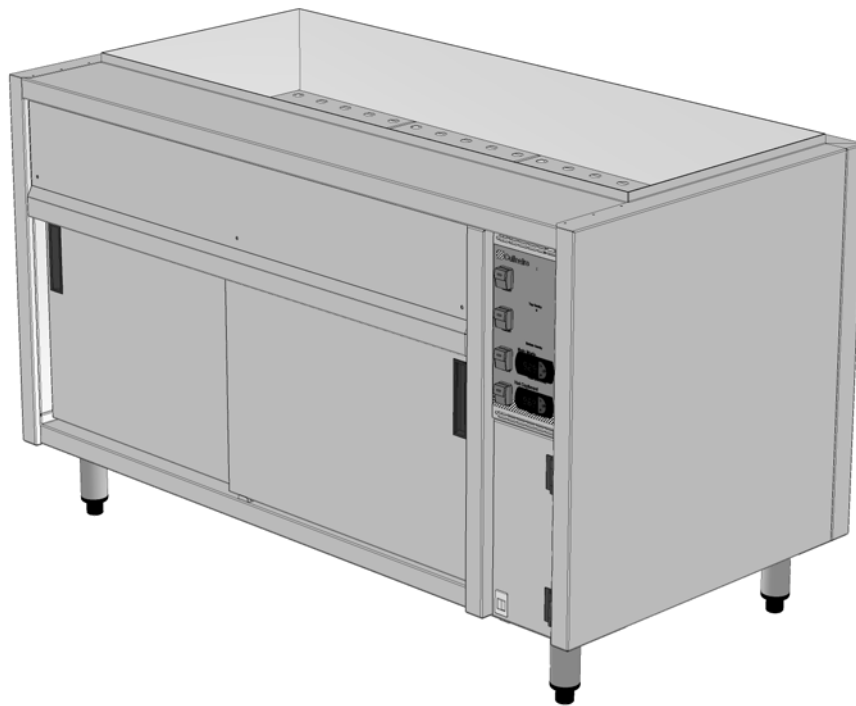
y U = Under bench, square corners to Bain Maire (standard)

UR = Under bench, radius corners to Bain Maire

e.g.: for specification and ordering

Culinaire: **CH.CBMH4.U**

Culinaire: **CH.CBMH4.UR**



Features and Benefits:

- Wet bain marie that accommodates 150mm deep gastronorm pans (sold separately)*
- Separately controlled fan forced hot cupboard
- Ready for connection to hot water inlet and waste with all valves supplied and fitted in front mounted access panel
- Auto fill design with pre-fitted overflow stand pipe as standard
- Fully modular system designed to fit under custom made stainless steel bench top or standard bench top (sold separately)
- Various standard heated or unheated gantries available (sold separately)
- 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:

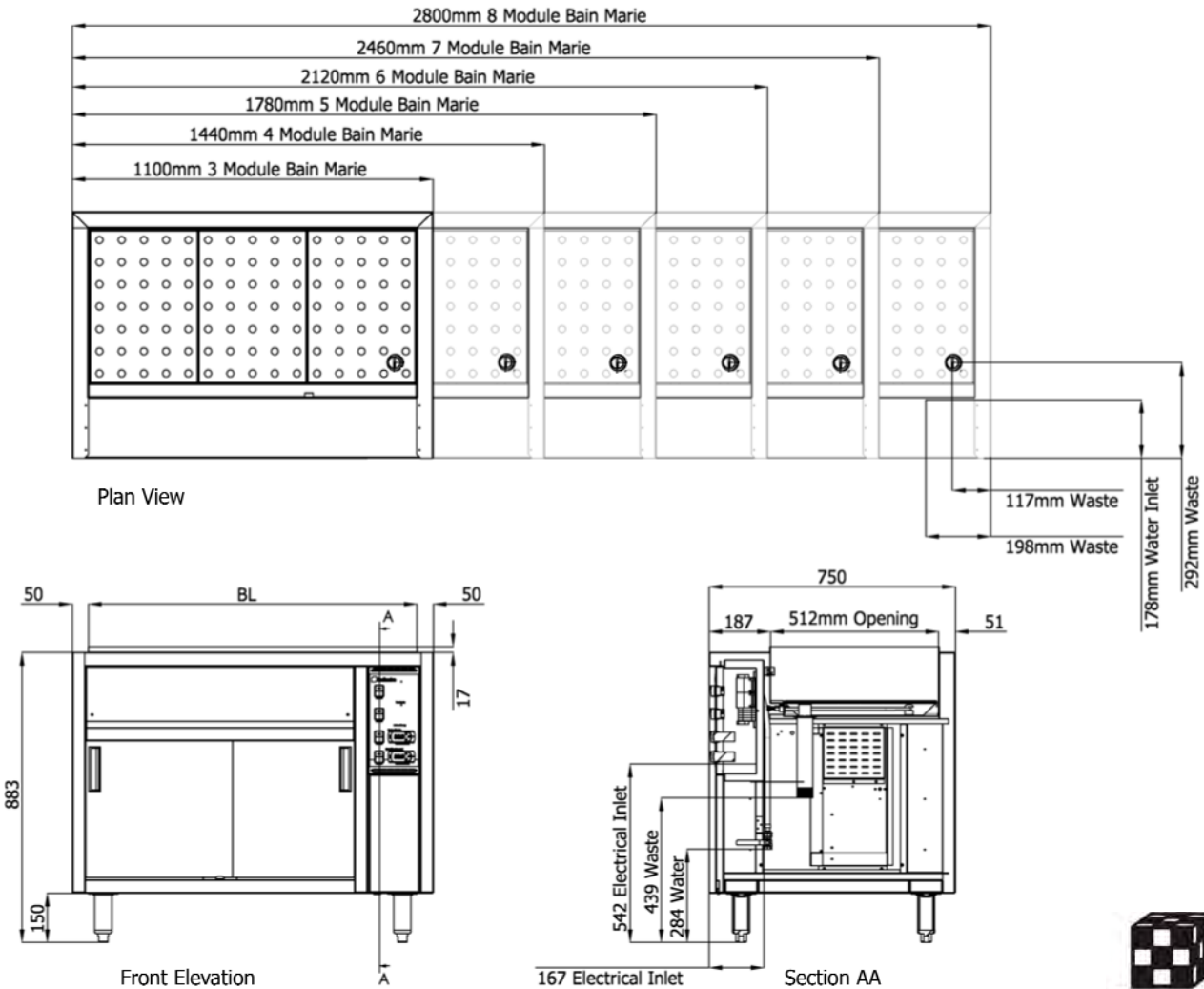
- On/Off switch with indicator light to Bain Marie
- On/Off switch with indicator light to Hot Cupboard

- Individual digital controllers to Bain Marie & Hot Cupboard
- On/Off switch with indicator light for Gantry (optional)

Electrical:

- Supplied with terminal block for wiring for 3 phase, neutral and earth
- 750w (240V) elements per module
- 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	BL (Well Dimension)	Capacity	Power	Water	Waste	Packaged size
CH.CBMH3.U CH.CBMH3.UR	998mm	3 x 1/1 GN Pans	240v 3Ø 9.38A 4500w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	1300mm x 950mm x 900mm
CH.CBMH4.U CH.CBMH4.UR	1338mm	4 x 1/1 GN Pans	240v 3Ø 9.38A 5250w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	1640mm x 950mm x 900mm
CH.CBMH5.U CH.CBMH5.UR	1678mm	5 x 1/1 GN Pans	240v 3Ø 9.38A 6000w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	1980mm x 950mm x 900mm
CH.CBMH6.U CH.CBMH6.UR	2010mm	6 x 1/1 GN Pans	240v 3Ø 9.58A 6750w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	2320mm x 950mm x 900mm
CH.CBMH7.U CH.CBMH7.UR	2358mm	7 x 1/1 GN Pans	240v 3Ø 15.6A 9750w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	2660mm x 950mm x 900mm
CH.CBMH8.U CH.CBMH8.UR	2698mm	8 x 1/1 GN Pans	240v 3Ø 15.6A 10,500w (without gantry)	½" BSP hot water Connection	Standing waste. 40mm connection	3000mm x 950mm x 900mm

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