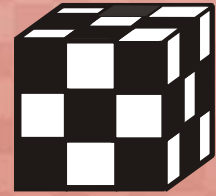


# Bain Marie & Hot Cupboard



Culinaire

food service equipment



- ❑ GN sized Bain marie for keeping food hot for serving
- ❑ Separately controlled hotcupboard underneath for hot holding of plates and crockery
- ❑ Available in 3, 4, 5, 6, 7 & 8 x GN 1/1 modules
- ❑ Autofill design with pre-fitted overflow pipe
- ❑ Ready for connection to water inlet and waste with all valves supplied and fitted

## KEY FEATURES:



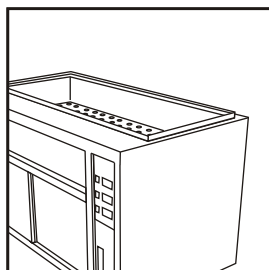
All water and waste valves supplied and fitted



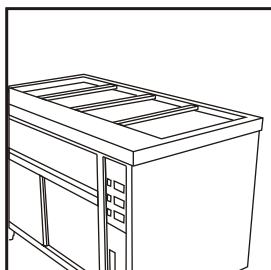
Multiple elements for consistent heat & ease of servicing. Comes with perforated cover for each element



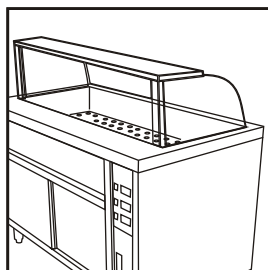
Easy operation controls of Bain marie, Hotcupboard & Gantry



Supplied with fully sealed benchtop-ready edge for custom or standard worktop

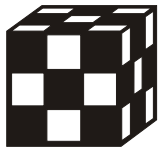


Fit with optional top for stand alone operation or custom made top supplied by others



A range of gantries can be fitted to top/benches & wired into central electrical box

- ❑ Fully modular system can be fitted under custom made stainless steel benchtop, standard top or gantry (sold separately)
- ❑ Takes gastronorm pans up to 150mm deep
- ❑ Full stainless steel construction



# Culinaire

food service equipment

## Construction Specifications:

- ❑ Double skinned construction, air insulated on all sides to minimise heat of external panels
- ❑ 304 grade 1.2mm stainless steel in No.4 satin finish
- ❑ Supplied without deck for underbench installation
- ❑ Supplied with perforated element covers - 1 per element
- ❑ Supplied with 1 chrome plated steel wire shelf per door
- ❑ Modules to Gastronorm 1/1 specification
- ❑ Sliding doors to hot cupboard

## Electrical Connections:

- ❑ Supplied with terminal block for wiring for 3 phase, neutral and earth
- ❑ 1 x 750w (240V) element per module
- ❑ 1 x 2400w (240V) heater fan for hotcupboard (2 x heater fan on 7 & 8 module units)
- ❑ Please confirm full electrical load on order

## Waste Connections:

- ❑ 40mm waste connection with 1 1/2 BSP ball valve (refer to general assembly diagram for location)

## Water Connections:

- ❑ 1/2" BSP ball valve (refer to general assembly diagram for location)

## Control Information:

- ❑ On/Off switch for Bain Marie with adjustable digital controller
- ❑ On/Off switch for Hot cupboard with adjustable digital controller
- ❑ Easy-to-use recessed control panel
- ❑ On/Off switch for overhead heated top & bottom gantry shelf
- ❑ Simmerstat controls for top & bottom heat lamps (optional)

## Model Options:

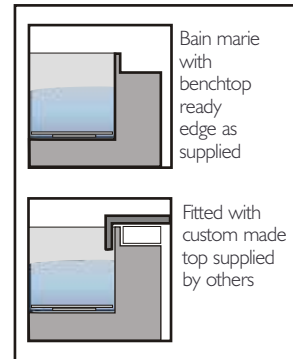
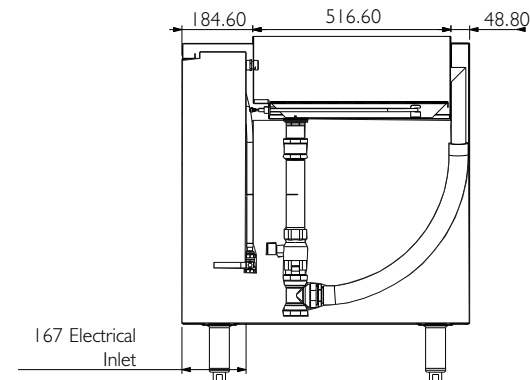
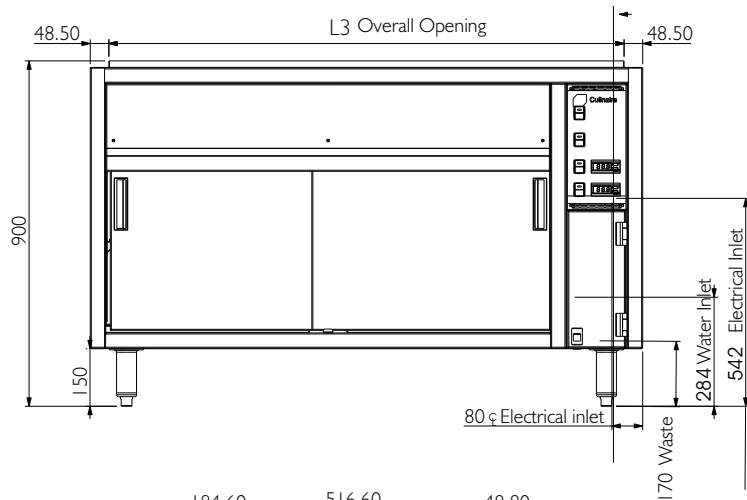
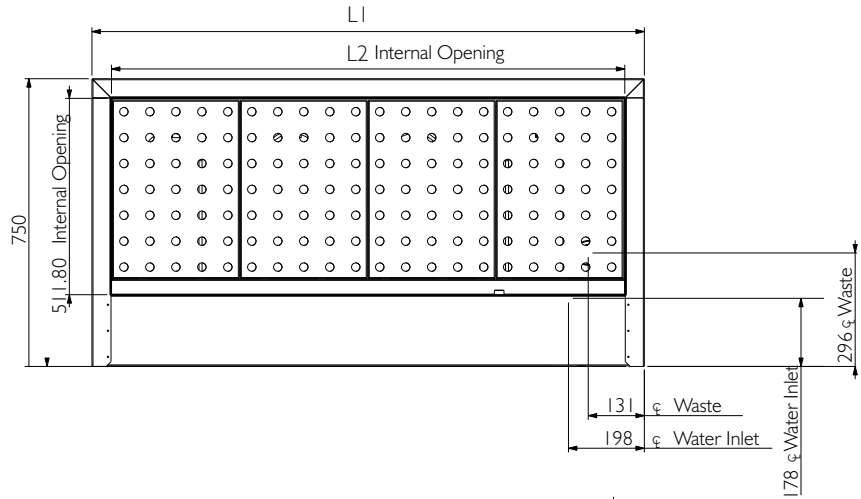
- ❑ Stainless steel decks for island or wall backed applications
- ❑ Straight or curved glass gantries
- ❑ Glass or Lexan gantries
- ❑ Overhead heat lamps for gantries
- ❑ Roller doors for rear gantry
- ❑ Sneeze guards
- ❑ Lift-up, fold down side swing shelves

## Warranty:

- ❑ 12 months onsite parts and labour (excludes issues arising from installation)

## Unit specifications

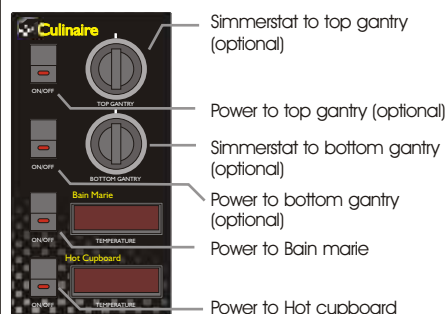
The manufacturer reserves the right to alter specifications without notice.



	CBMH3.U 3 module	CBMH4.U 4 module	CBMH5.U 5 module	CBMH6.U 6 module	CBMH7.U 7 module	CBMH8.U 8 module
L1	1100mm	1440mm	1780mm	2120mm	2460mm	2800mm
L2	998mm	1338mm	1678mm	2018mm	2358mm	2698mm
L3	1003mm	1343mm	1683mm	2023mm	2363mm	2703mm
Electrical Load - (Base model)	4650w	5400w	6150w	6900w	10,050w	10,800w

\*Addition of optional gantry will affect electrical loads

## Control Operations:



## Dealer:

## Manufactured by:

Tom Stoddart Pty Ltd ABN 16 009 690 251. 215 Jackson Road, Sunnybank Qld Australia 4109  
Ph: 3345 5011 Fax: 3344 1000  
www.stoddart.com.au