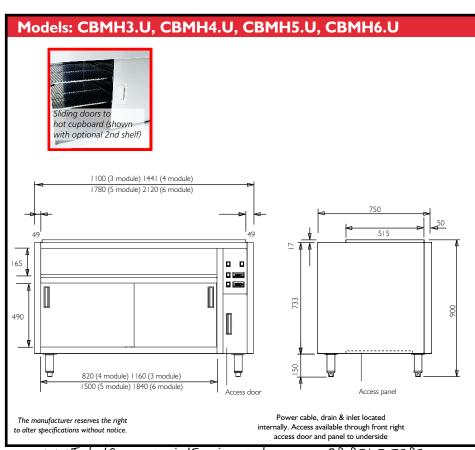
Bain Marie & Hot Cupboard

Food service & delivery - heavy duty commercial



CBMH4-U shown with optional deck





food service equipment

Construction

304 grade 1.2mm stainless steel, no.4 satin finish. Air insulated on all sides. Unit supplied without deck for underbench installation.

Bain Marie

Wet or dry operation, well size for Gastronorm containers 1/1 (or subdivisions) up to 150mm deep. Stainless steel pan supports and removable element plates for ease of cleaning & safety. Individual elements per bay for ongoing operation in the event of element failure. 1 ½" BSP drain connection & ½" BSP water inlet connection supplied with unit in concealed compartment. Autofill well and overflow drain as standard.

Hot Cupboard

One adjustable zincanneal shelf per door. Access via two sliding doors with recessed handles. Fan forced 2400 watt heater for even circulating heat.

Control Panel

Operated via recessed easy to use control panel. Bain marie well & hot cupboard supplied with separate adjustable digital thermometer for full temperature adjustment between 30°C and 120°C. A gantry switch is supplied on base unit.

Electrics

3 Module - 4650 Watts, 20 Amps. 4 Module - 5400 Watts, 20 Amps. 5 module - 6150 Watts, 20 Amps. 6 Module - 6900 Watts, 20 Amps. Cable gland supplied for hard wiring to isolation switch. Addition of optional gantries may increase electrical load.

Options

- Stainless steel decks for island or wall backed (with splashback) applications
- Straight glass & curved glass gantries with multiple options - with or without heat lamps; glass or lexen sides; roller doors; sneeze guards
- Tube tray races
- Lift up, fold down side shelf
- Short cross bars

Dealer:

Manufactured by:

Tom Stoddart Pty Ltd ABN 16 009 690 251 215 Jackson Road, Sunnybank Qld Australia 4109