PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Culinaire CH.BMH.U.4 Hot Food Bain Marie – 4 Bay, Under Bench

Model / SKU: CH.BMH.U.4

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

ch.bmh.u.4 c3 datasheet

SKU: CH.BMH.U.4

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Manufacturer documentation - (c) Culinaire

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https://www.kwcommercial.com.au/product/culinaire-ch-bmh-u-4-hot-food-bain-marie-4-bay-under-bench

Culinaire®

Bain Marie Hot Cupboard - Undercounter

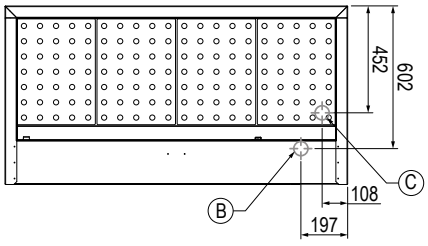
CH.BMH.U.4

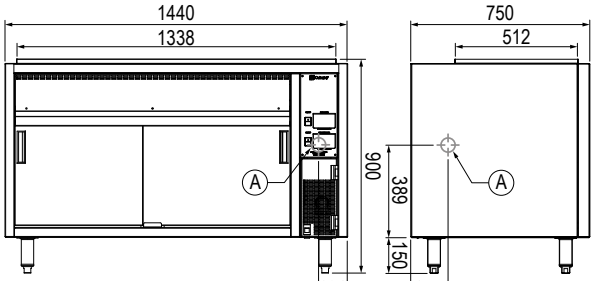
Product Information

- This unit is designed to be mounted under a custom made stainless steel bench (manufactured & fitted by others) and comes complete with baine marie and hotcupboard
- Wet or dry operation (temperature varies greatly when run dry, should not be left unattended for long periods of time)
- Temperature regulation via digital control, designed to hold product between 65°C - 90°C.
- Independent controlls for baine marie, hot cupboard
- Air insulated, double skinned tank for energy efficient heating
- Hot cupboard equioped with a fan forced heating system
- Top mounted easy glide doors that do not sit in a bottom track, eliminates dirt trap. 1/1GN shelf configuration (1 shelf per door)
- Robust 304 grade stainless steel construction
- Manual fill and manual empty, valve operated waste
- 1/1 GN sized well, fits pans up to 150mm deep (sold separately). Pan dividers not supplied
- Customer supplied tops and gantry's, contact Stoddart representative for clarification on electrical requirements
- **12-month parts and labour warranty**

Specifications

Model	CH.BMH.U.4
W x D x H (mm)	1440 x 750 x 900
Well Opening W x D (mm)	1338 x 512
Total Connected Load	4.85kW
Electrical Connection	1Ø+N+E 240VAC / 50Hz (Onsite connection)
Water Connection	G 1/2" BSP
Waste Connection	1 1/4" BSP





Optional Extras

Radius Well

Add **R** to code after the **U**	CH.BMH.U**R**.4

Left Hand Controls

Add **.L** after the **U** or **UR** in the product code to specify left hand controls	CH.BMH.U**.L**.4 CH.BMH.UR**.L**.4

Note: Optional extras must be selected at time of order

Accessories

Large Pan Dividers (To suit large GN pans)	CA.PXL
Cross Pan Dividers (To suit smaller GN pans)	CA.PXS

Legend

A Electrical Connection

B Water Connection

C Waste Connection

1 YEAR PARTS & LABOUR WARRANTY

PROUDLY DESIGNED & MANUFACTURED IN AUSTRALIA

www.stoddart.com.au

www.stoddart.co.nz

Revision: C - 20/03/2025 - 03

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

STODDART®