



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Culinaire CH.BMH.I.6 Hot Food Bain Marie – 6 Bay, Island

Model / SKU: CH.BMH.I.6

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.i.6 a3 datasheet

SKU: CH.BMH.I.6

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Manufacturer documentation - (c) Culinaire

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<https://www.kwcommercial.com.au/product/culinaire-ch-bmh-i-6-hot-food-bain-marie-6-bay-island>

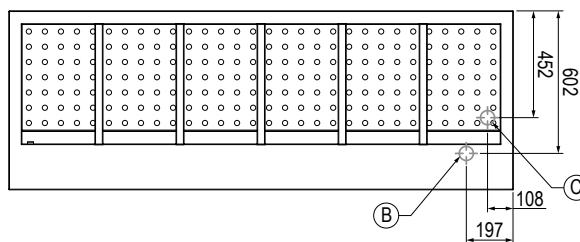
Product Information

- This unit features a stainless steel Island benchtop with dividers, and comes complete with a 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 controls for baine marie, hot cupboard
- Air insulated, double skinned tank for energy efficient heating
- Hot cupboard equipped 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). Supplied with pan dividers
- Stainless steel work shelf mounted onto fold down brackets. This item is factory fitted and must be selected at time of order
- Customer supplied tops and gantry's, contact Stoddart representative for clarification on electrical requirements
- **12-month parts and labour warranty**



Specifications

Model	CH.BMH.I.6
W x D x H (mm)	2123 x 753 x 900
Total Connected Load	6.7kW
Electrical Connection	3Ø+N+E 400VAC / 50Hz (Onsite connection)
Water Connection	G 1/2" BSP
Waste Connection	1 1/4" BSP



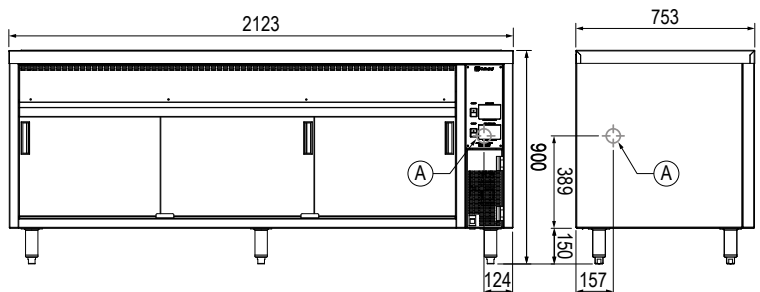
Optional Extras

Radius Well
Add **R** to code after the **I** CH.BMH.IR.6

Left Hand Controls
Add **.L** after the **I** or **UR** in the product code to specify left hand controls
CH.BMH.I.L.6
CH.BMH.IR.L.6

Stainless Work Shelf CA.WS.6

Note: Optional extras must be selected at time of order



Accessories

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

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

Legend

- A** Electrical Connection
- B** Water Connection
- C** Waste Connection



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Revision: A - 16/04/2025 - 03

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

