



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Culinaire CH.BMH.I.GA.5 Hot Food Bain Marie – 5 Bay, Island with A-Frame Gantry

Model / SKU: CH.BMH.I.GA.5

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

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.ga.5 a3 datasheet

SKU: CH.BMH.I.GA.5

Distributed by KW Commercial - kwcommercial.com.au

Manufacturer documentation - (c) Culinaire

Retrieved: 2026-07-08

<https://www.kwcommercial.com.au/product/culinaire-ch-bmh-i-ga-5-hot-food-bain-marie-5-bay-island-with-a-fr>

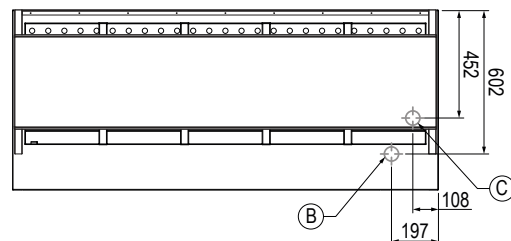
Product Information

- Unit comes complete with baine marie, hotcupboard, and A-Frame 304 stainless steel gantry. (Gantry welded to bench top)
- 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 and gantry
- A-Frame gantry fitted with Quartz IR heat lamps
- 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). Pan dividers not supplied
- Stainless steel work shelf mounted onto fold down brackets. This item is factory fitted and must be selected at time of order
- 12-month parts and labour warranty**



Specifications

Model	CH.BMH.I.GA.5
W x D x H (mm)	1783 x 753 x 1375
Total Connected Load	7.15kW
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. R .GA.5

Left Hand Controls	
Add .L after the H or R in the product code to specify left hand controls	CH.BMH. L .GA.5 CH.BMH. R.L .GA.5

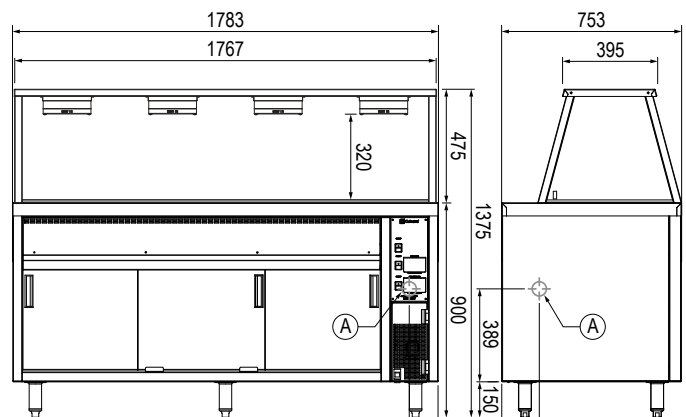
Stainless Work Shelf	CA.WS.5
-----------------------------	---------

Front Glass	CA.GAF.5
--------------------	----------

Sliding Doors	CA.GAD.5
----------------------	----------

Sneeze Guards	CA.GAS.5
----------------------	----------

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



www.stoddart.com.au

www.stoddart.co.nz

Revision: A - 13/02/2025 - 03

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

