

ch.bmhm.4 d4 datasheet

SKU: CH.BMHM.4

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Manufacturer documentation - (c) Culinaire

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<https://www.kwcommercial.com.au/product/culinaire-ch-bmhm-4-hot-food-bain-marie-4-bay-mobile>

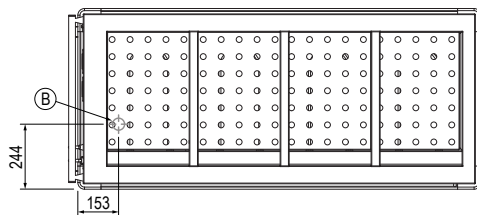
Product Information

- Designed for 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. Product must be pre-heated above 65°C before being placed into the bain marie hot cupboard
- Air insulated, double skinned tank for energy efficient heating, while minimising heat to external panels
- Hot cupboard features a fan forced heating system which offers energy efficiency, faster heat up times and even heat distribution
- Robust 304 grade stainless steel construction
- Manual fill and manual empty, valve operated waste
- Ergonomic stainless steel handle and wraparound bumper for easy and safe mobility
- Top mounted easy glide doors that do not sit in a bottom track, eliminates dirt trap with locking mechanism on door
- Heavy-duty non-marking 125mm swivel castors with brakes
- Manual fill and manual empty, valve operated waste
- Supplied with 2 x chrome plated steel wire shelves per door
- 1/1 GN sized well, fits pans up to 150mm deep (sold separately)
- Additional accessories sold separately, see below,
- **Stainless steel work shelf fitted to fold down brackets can be added as an optional extra at the time of ordering. This item is required to be factory fitted.**
- **2-month parts and labour warranty**



Specifications

Model	CH.BMHM.4
W x D x H (mm)	1528 x 676 x 900
Total Connected Load	3.5kW
Electrical Connection	1Ø+N+E 240VAC / 50Hz (15A plug & lead)



Accessories

Work Shelf (factory fitted - If required, must be nominated at time of order)	CA.WA.4
Long Cross Pan Dividers	CA.PXL
Short Cross Pan Dividers	CA.PXS

Legend

- A** Electrical Connection
B Waste Outlet

