

ch.bmhc.u.gsf.4 b3 datasheet

SKU: CH.BMHC.U.GSF.4

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Manufacturer documentation - (c) Culinaire

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

Product Information:

- This unit is designed to be mounted under a custom made bench top of your choice (manufactured & fitted by others)
- 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.
- Air insulated, double skinned tank for energy efficient heating
- Hot cupboard equipped with a fan forced heating system
- Independent controls for baine marie, hot cupboard, and gantry
- Gantry fitted with 10mm thick toughened glass and overhead Quartz IR heat lamps with adjustable temperature
- Gantry height adjustable at installation for bench top thickness
- 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). Pans are recessed to minimise water condensation on surrounding bench top
- Additional combinations and painted black centre section available (P.O.A), contact your Stoddart representative for more information
- **Made to Order**
- **12-month parts and labour warranty**



Specifications

Model	CH.BMHC.U.GSF.4
W x D x H (mm)	1543 x 830 x 1260
Total Connected Load	5.7kW
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 U	CH.BMHC.UR.GSF.4

Left Hand Controls

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

Legend

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

