# Culinaire®

## **Product Information**

- Unit designed to be installed into a new or existing bench top cut-out. Complete with, 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 controlls 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
- Gantry constructed from 304 grade stainless steel with a No.4 finish and 6mm toughened glass end
- 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
- 12-month parts and labour warranty



#### **Specifications**

Model	CH.BM.D.GA.7
W x D x H (mm)	2497 x 647 x 760
Cutout Dimensions (mm)	2475 x 625
Total Connected Load	6.75kW
Electrical Connection	3Ø+N+E 400VAC / 50Hz (Onsite connection)
Water Connection	G 1/2" BSP
Waste Connection	11/4" BSP
Optional Extras	
Radius Well	

Add <b>R</b> to code after the I	CH.BM.DR.GA.7
Front Glass	CA.GAF.7
Sliding Doors	CA.GAD.7
Sneeze Guards	CA.GAS.7
Note: Optional extras must be	selected at time of order

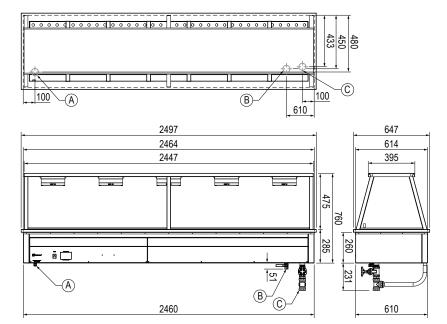
#### Accessories

Large Pan Dividers	
(To suit large GN pans)	
Cross Pan Dividers	
Cross Pan Dividers	

CA.PXL CA.PXS

### Legend

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





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