Culinaire®

Product Information

- This unit is designed to be mounted under a custom made stainless
 steel bench (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
- 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
- 12-month parts and labour warranty



Specifications

Model	CH.BM.U.4
W x D x H (mm)	1440 x 610 x 283
Total Connected Load Electrical Connection	3.0kW 1Ø+N+E 240VAC / 50Hz (Onsite connection)
Water Connection	G 1/2" BSP
Waste Connection	1 1/4" BSP

Optional Extras

Radius Well

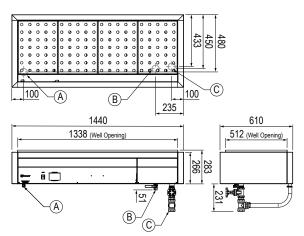
Add R to code after the U	CH.BM.U R .4
Note: Radius Well must be no	ominated at time of order

Accessories

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

Legend

- A Electrical Connection
- B Water Connection
- c Waste Connection





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