

Product Information

- This unit is designed to be mounted under a custom made stainless steel bench (manufactured & fitted by others) and comes complete with bainie marie and hotcupboard
- 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 bainie marie, hot cupboard
- 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). Supplied with pan dividers
- Stainless steel work shelf mounted onto fold down brackets. This item is factory fitted and must be selected at time of order
- Customer supplied tops and gantry's, contact Stoddart representative for clarification on electrical requirements
- **12-month parts and labour warranty**



Specifications

Model	CH.BMH.I.3
W x D x H (mm)	1103 x 753 x 900
Total Connected Load	4.05kW
Electrical Connection	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 I	CH.BMH.IR.3
Left Hand Controls	
Add .L after the I or UR in the product code to specify left hand controls	CH.BMH.I.L.3 CH.BMH.IR.L.3
Stainless Work Shelf	CA.WS.3
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

