

CH.HC.U.5

Horizontal Hot Cupboard

Heated

Under Bench



Product Information:

- Designed to be mounted under custom made stainless steel bench (manufactured & fitted by others)
- Designed to heat plates and serving dishes, capable of holding plated meals and bulk foods
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in the hot cupboard)
- Hot cupboard features a fan forced heating system which offers energy efficiency, faster heat up times and even heat distribution
- Top mounted easy glide doors to both sides that do not sit in a bottom track, eliminates dirt trap
- Double skinned air insulated on all sides to minimise heat to external panels
- Robust construction from 304 grade stainless steel with a No.4 finish
- Supplied with 1 chrome plated steel wire shelf per door

Product Code:

CH = Culinaire Heated
 HC = Hot Cupboard
 U = Under Bench
 5 = 5 Modules

Optional Extras:

Left Hand Controls

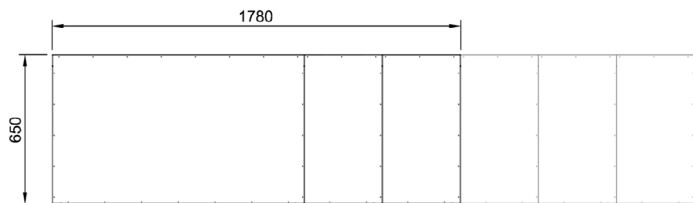
- Add .L to code CH.HC.U.L.5
- (If Required, must be nominated at time of order)

Work Shelf

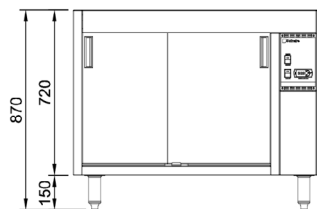
- Factory fitted CA.WS.5
- (If Required, must be nominated at time of order)

Technical Data:

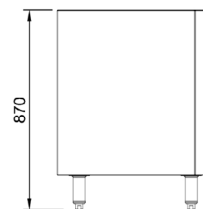
Dimensions: W x D x H: 1780 x 650 x 870
 Total Connected Load: 2.2kW
 Electrical Connection: 240V 1Ø + N + E



Plan View



Front Elevation



End Elevation



Proudly Manufactured
in Australia

Due to continuous product research and development, the information contained herein is subject to change without notice

Manufactured By:

Tom Stoddart Pty Ltd. ABN 16 009690251
 39 Forest Way, Karawatha 4117 Queensland Australia
 Tel : +61 7 3440 7600 Fax : +61 7 33441000
 Web site: www.stoddart.com.au