



# **Hot Cupboard**

**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 2 chrome plated steel wire shelf per door.

## **Product Code:**

CH Culinaire Heated
HC Hot Cupboard
U Under Bench
5 Modules

# Optional Extras: Left Hand Controls

Add .L to code CH.HC.U.L.5

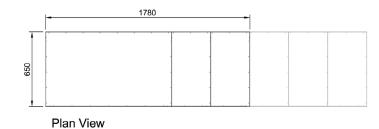
(If required, must be nominated at time of

order)

#### Work Shelf

Factory fitted (If required, must be nominated at time of

order)



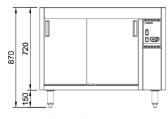
### **Technical Data:**

Dimensions: W x D x H: 1780 x 650 x 870

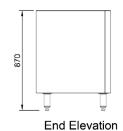
CA.WS.5

Total Connected Load: 2.2kW

Electrical Connection: 240V 1Ø + N + E



Front Elevation



All Culinaire products are supplied with a 12 month parts and labour warranty as standard.



