

Refrigerated Carts



100 combination - BL100HC2

BL100HC2

Banquetline is the ultimate solution to holding storing and transporting hot and chilled food in optimum condition. Perfect for catering on a grand scale. User applications include banquets conferences, hotels, sports stadia, universities, colleges and outside events. A two compartment unit The top heated, the bottom chilled using Victor Staykold Eutectic plates. This allows both hot and chilled food to be held and transported in the same cabinet.

Specifications

Dimensions: External: 1070 x 760 x 1810mm Internal: 770 x 610 x 1395mm Weight: 220V/240V, 1 phase 50Hz 1.5kW, loading 6.3Amps approx Cable: 2 metres with 13 amp plug fitted
Construction Top: Stainless Steel, Exterior: Stainless Steel, Interior: Stainless Steel.
GN1/1 x 65mm deep gastronorm containers, 96 10" plated meals

Electrical Connection

Capacity 28

Features

Standard Features:

- Fan assisted top mounted heating module
- Digital temperature control adjustable between 65 and 95 degrees centigrade
- Integral water reservoir to cabinet base
- Solar powered temperature display to lower chilled cupboard
- Two x 150mm heavy duty swivel castors, two braked
- Four shelves and supports
- Two x robust push/pull bar
- Durable all round bumpers
- Curly cable with plug park

Extras:

- Additional shelves & supports.
- [Eutectic Plates](#) for chilled section.
- plate covers.

Downloads



- [Operating Manual](#)