BANQUETLINE

HEATED CARTS 100 TWO DOOR

MODEL NO: BL100H2

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 stadiums, universities, colleges and outside events. The same size unit as the BL100H1 except with two doors this helps to prevent heat loss if the door is opened frequently



DIMENSIONS

External: 1070mm x 760mm x 1810mm Internal: 770mm x 610mm x 1395mm

ELECTRICAL CONNECTIONS

220V/240V; 1 phase 50Hz, 1.5kW loading, 6.3 Amps approx Cable: 2 metres with 13 amp plug fitted

CONSTRUCTION

Top: Stainless steel Exterior: Stainless steel Interior: Stainless steel

CAPACITY

28 x GN1/1 x 65mm deep gastronorm containers, 108 10" plated meals

PRODUCT FEATURES

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

EXTRAS

- · Additional shelves & supports
- Plate covers





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