

BANQUETLINE

HEATED CARTS 50 SLIM

MODEL NO: BL50H1S

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.



DIMENSIONS

External: 755mm x 700mm x 1240mm
Internal: 530mm x 530mm x 825mm

ELECTRICAL CONNECTIONS

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

CAPACITY

10 x GN1/1 x 65mm deep gastronorm
containers, 44 10" plated meals

PRODUCT FEATURES

- This slimline model has been designed to fit through narrow 695mm wide doors found on some lifts
- 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
- Robust push/pull bar
- Durable all round bumpers
- Curly cable with plug park

EXTRAS

- Additional shelves & supports
- Plate covers



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