

BANQUETLINE

**HEATED CARTS
100 ONE DOOR**

MODEL NO: BL100H1

Banqueline 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 blown air heating system coupled with the humidity tray keeps food in optimum condition until required. Accepts 2 x GN1/1 containers per level or maximum of 108 plated meals



DIMENSIONS

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

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

42 x GN1/1 - 20mm deep containers
42 x GN1/1 - 40mm deep containers
28 x GN1/1 - 65mm deep containers
20 x GN1/1 - 100mm deep containers
16 x GN1/1 - 150mm deep containers
12 x GN1/1 - 200mm deep containers
(Containers not included)

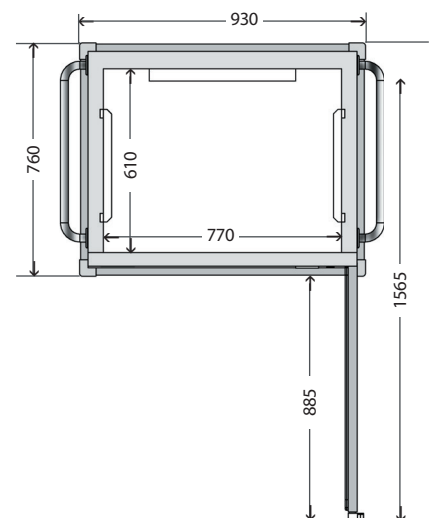
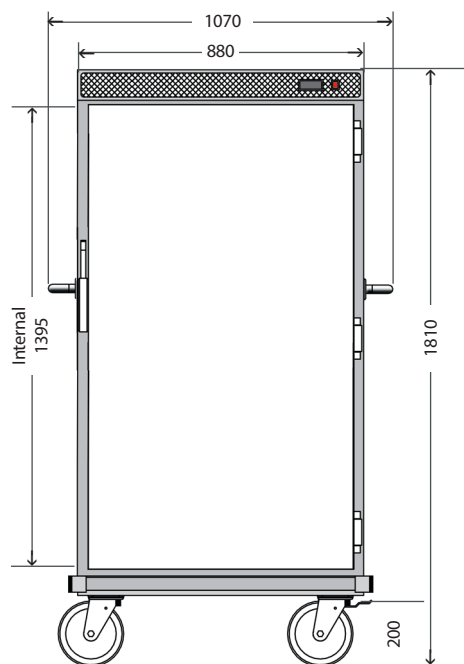
108 x 10" dia. plates with 60mm plate covers max. (6 plates per level, 18 stacks)

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
- Gastronorm containers



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