

Heated carts



100 two door - BL100H2

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 stadia, 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.

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, 108 10" plated meals

Electrical Connection

Capacity 28

Features

Standard Features:

- Four x 150mm heavy duty swivel castors two braked.
- Top mounted digital temperature control adjustable between 65 and 95 degrees centigrade.
- Four shelves and supports.
- Integral water reservoir to cabinet base
- Two x robust push/pull bars.
- Curly cable with plug park.

Extras:

- Additional shelves & supports.
- Plate covers.

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