

Heated carts



100 two door - BL100H2MAX

BL100H2MAX

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 larger unit than the BL100H12 to accommodate larger plates. This unit will accept six 11" plates per level

Specifications

Dimensions: External: 1140 x 780 x 1900mm Internal: 845 x 610 x 1490mm 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, 120 10" plated meals

Electrical Connection

Capacity 26

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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