

Heated carts

200 four door - BL200H4

BL200H4

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. Designed for the larger operation the BL200 comprise two cabinets side by side and have independent heating modules. This allows the operator to use either one or two cabinets as the requirement dictates.

Specifications

Dimensions: External: 1950 x 760 x 1810mm Internal: (2x) 770 x 610 x 1395mm Weight: 220V/240V, 1 phase 50Hz, 3kW loading 12.5Amps 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, 216 10" plated meals Interior: Stainless Steel.
GN1/1 x 65mm deep gastronorm containers 216 10" plated meals

Electrical Connection

Capacity	56
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Features

Standard Features:

- Four x 150mm heavy duty swivel castors two braked.
- Top mounted digital temperature control adjustable between 65 and 95 degrees centigrade.
- Eight 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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