



Banquet Master

Rational 202

Banquet Master is a roll-in-system with humidifier and convection heating up to 90°C. The box is designed to fit the roll-in rack from your combi oven. After cooking the food in your combi, you simply roll the rack directly into the hot holding cabinet. Our unique EOR system allows the roll-in rack to be lifted up and placed inside the Banquet Master, which allows for easy transport. Other features are adjustable ventilation for optimal moisture control, ergonomic push/pull handles in the back and big castors for easy movement. A ScanBox is a Scandinavian designed product made for both back and front of house, especially with the Signature option with the possibility to customize the exterior design.

Outer Measurement

Width	970 mm
Height	1932 mm
Depth	1160 mm

Inner Measurement

Width	706 mm
Height	1551 mm
Depth	914 mm

Capacity & Weight

Capacity	One oven rack from the respective model
Maximum Loading Capacity / Runner	–
Net Weight	119 kg
Volume	1001 liter

Features

Color	Black (RAL 9005) is standard. Red (RAL 3003) and Grey (RAL 7042). Free of charge.
Signature	Put your logo on the box or wrap it in your pattern.

Construction & Electrics

Interior	Anodized aluminium
Rack	–
Exterior	Fiber glass plastic and aluminum profiles
Door Handle	Robust excenter lock.
Door Opening	270° with a magnet to keep door at fixed position
Chassi	Stainless Steel with rubber clad
Power Connection	220V-240V / 1 phase / 50-60Hz

Hot

Convection Heating	Yes
Consumption W/A	1830W / 7,98A
Temperature Range	Up to 90°C
IP Class	44

Functions, Safety & Ergonomics

Digital Display	Yes, with temperature reached indicator
Adjustable Ventilation	Yes, open & close to adjust moisture level
Tray Stop	–
Runner Tilt Stop	–
Classifications	CB, CE, RoHS & REACH
Castors (standard)	Ø 160 mm double bearing (2 fixed, 2 swivel w/ brake)
Handles	Ergonomic push/pull handles and recess handles in front
Extra Loading Spaces	–

Options

Card Holders A4/A5/A6