

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: 8-220V/240V 1 phase 50Hz, 1.5kW loading, 6.3Amps approx Cable
Construction Top: Stainless Steel, Exterior: Stainless Steel
GN1/1 x 65mm deep gastronorm containers, 120 10" plated meal

Electrical Connection

Capacity 26

Features

Standard 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 bar
- Durable all round bumpers
- Curly cable with plug park

Extras:

- Additional shelves & supports.
- Plate covers.

Distributor:
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