

## Heated carts



### 50 slim - BL50H1S

#### BL50H1S

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 stadiums, universities, colleges and outside events. Suited to the smaller operation, hire market or where a high degree of portability is required. This slimline model has been designed to fit through narrow 700mm wide doors found on some lifts

*for next day despatch*

*Available from stock*

## Specifications

**Dimensions:** External: 755 x 700 x 1240mm Internal: 530 x 530 x 825mm 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, 44 10" plated meals

#### Electrical Connection

**Capacity** 10

## 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.
- Robust push/pull bar.
- Durable all round bumpers
- Curly cable with plug park.

#### Extras:

- Additional shelves & supports.
- Plate covers.