

BANQUETLINE

HEATED CARTS 100 COMBI

MODEL NO: BL100HC2

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.



DIMENSIONS

External: 1070mm x 760mm x 1810mm
Internal: 770mm x 610mm x 1395mm

ELECTRICAL CONNECTIONS

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

CAPACITY

28 x GN1/1 x 65mm deep gastronorm
containers, 96 10" plated meals

PRODUCT FEATURES

- A two compartment unit, the top heated, the bottom chilled using Victor Staycold Eutectic plates. This allows both hot and chilled food to be held and transported in the same cabinet.
- Fan assisted top mounted heating module
- Digital temperature control adjustable between 65 and 95 degrees centigrade
- Integral water reservoir to cabinet base
- Solar powered temperature display to lower chilled cupboard
- Two 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
- Eutectic Plates for chilled section
- Plate covers



VICTOR

TELEPHONE
01274 722125

EMAIL
sales@victormfg.co.uk

WEBSITE
www.victoronline.co.uk