

BANQUETLINE

HEATED CARTS 200 FOUR DOOR

MODEL NO: 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 stadiums, universities, colleges and outside events.



DIMENSIONS

External: 1950mm x 760mm x 1810mm

Internal: (2x) 770mm x 610mm x 1395mm

ELECTRICAL CONNECTIONS

220V/240V; 1 phase 50Hz, 3.0kW loading,
12.5Amps approx

Cable: 2 metres with 13 amp plug fitted

CONSTRUCTION

Top: Stainless steel

Exterior: Stainless steel

Interior: Stainless steel

CAPACITY

56 x GN1/1 x 65mm deep gastronorm
containers, 216 10" plated meals

PRODUCT FEATURES

- 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
- 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
- Eight shelves and supports
- Two x robust push/pull bars
- Durable all round bumpers
- Curly cable with plug park

EXTRAS

- Additional shelves & supports
- Plate covers



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