

# CH.BC.0611

# **Banquet Cart**

### **Heated - Suits Gastronorm Pans**

#### **Product Information:**

- Designed for the storage and transportation of a wide variety of pre-cooked meals in G/N pans, or plated meals
- Unique easily serviceable heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Ideal for banquet situations or for extra kitchen heated storage (food must be heated above 65°C before being placed in banquet cart)
- Easy to slide Crisp/Moist vents to control humidity, foods stay fresh longer, reducing waste and allowing for proven menu favourites to be held ahead of peak serving periods
- Easy-to-use digital display, preset to +85°C from factory
- Self-closing hinges on all doors with magnetic catch and snap lock handle to ensure firm door closure
- Ergonomically designed transport handle for effortless maneuverability
- Insulated on all sides, constructed from 304 grade stainless steel with a No.4 finish
- Heavy-duty non-marking swivel casters, two with brakes.
  Wraparound non-marking bumper (EXCEPT CH.BC.NB.0611)
- Capacities based on 65mm deep pans (sold separately).



## **Product Code:**

CH Culinaire Heated BC Banquet Cart 6 1/1 GN Pans

#### Accessories:

#### 1/1 GN Chrome Wire Shelves

To suit all 1/1 sized banquet carts

CMGE.0981

Tray Slides - Set of 2

To suit all banquet carts CH.CTS

# 529 O/A 490 00 669 Plan View

# **Technical Data:**

Dimensions: W x D x H: 529 x 699 x 830

Total Connected Load: 0.84kW

Electrical Connection: 10A plug & lead fitted



Front Elevation



All Culinaire products are supplied with a 12 month parts and labour warranty as standard.







