

Banquet Cart

Heated - Suits Plated Metal



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
- Capacities based on 354mm (10") diameter plates held in plate carriers.

Product Code:

CH	Culinaire Heated
BC	Banquet Cart
96P	96 Plates

Accessories:

Chrome Wire Shelves

CMGE.0422

Tray Slides - Set of 2

CH.CTS

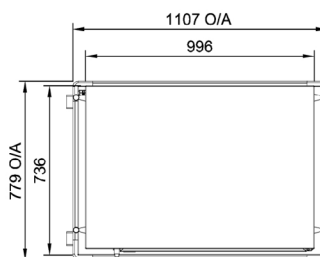
Chrome Plate Wire Plate Carriers

8" to 9" plate carrier CMGE.0980

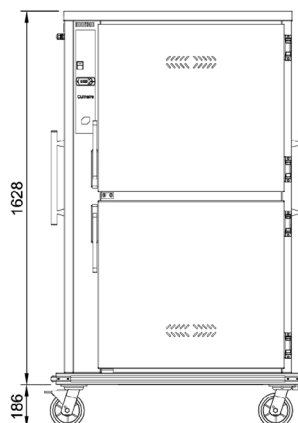
10" to 11" plate carrier CMGE.0979

Technical Data:

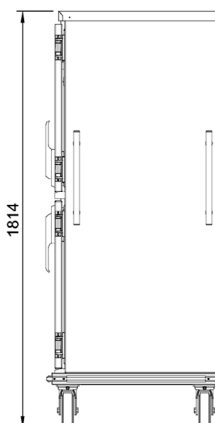
Dimensions: W x D x H:	1107 x 779 x 1814
Total Connected Load:	1.68kW
Electrical Connection:	10A plug & lead fitted



Plan View



Front Elevation



End Elevation

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