

# **Technical Data Sheet**

# CH.BC.2011

# **Banquet Cart**

# Heated

Suits Gastronorm Pans



### **Product Code:**

CH = Culinaire Heated
BC = Banquet Cart
2011 = 20 1/1 GN Pans

#### **Accessories:**

#### 1/1 GN Chrome Wire Shelves

- To suit all 1/1 sized CMGE.0981 banquet carts

### 2/1 GN Chrome Wire Shelves

- To suit all 1/1 sized CMGE.0421 banquet carts

# Tray Slides - Set of 2

- To suit all banquet CH.CTS carts

# **Technical Data:**

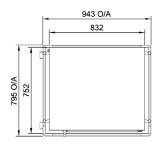
Dimensions: W x D x H: 943 x 795 x 1345

Total Connected Load: 1.68kW

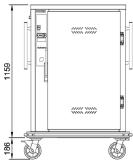
Electrical Connection: 10A plug & lead fitted

# **Product Information:**

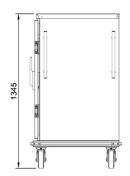
- Designed for the storage and transportation a wide variety of pre-cooked meals in G/N pans, or plated meals
- Unique easily serviceable heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Ideal for banquet situations or for extra kitchen heated 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 favorites 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 nonmarking bumper (EXCEPT CH.BC.NB.0611)
- Capacities based on 65mm deep pans (sold separately)



Plan View



Front Elevation



**End Elevation** 



Due to continuous product research and development, the information contained herein is subject to change without notice

