

# **Technical Data Sheet**

# CH.BC.2611



#### **Product Code:**

- СН = Culinaire Heated BC = Banquet Cart 2611
  - = 26 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 banquet carts

#### Tray Slides - Set of 2

- To suit all banquet carts

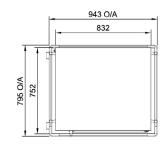
CH.CTS

CMGE.0421

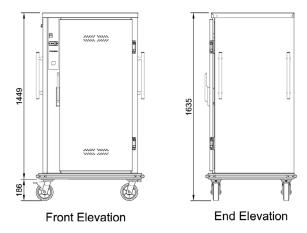
## **Technical Data:**

Dimensions: W x D x H: Total Connected Load: **Electrical Connection:** 

943 x 795 x 1635 1.68kW 10A plug & lead fitted



Plan View





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

#### Manufactured By:

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### **Product Information:**

• Designed for the storage and transportation a wide variety of pre-cooked meals in G/N pans, or plated meals

**Banquet Cart** 

Suits Gastronorm Pans

Heated

- 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)

