

## **Technical Data Sheet**

# CH.BC.128P

# **Banquet Cart**

# Heated

Suits Plated Meals



#### **Product Code:**

CH = Culinaire Heated
BC = Banquet Cart
128P = 128 Plates

#### **Accessories:**

**Chrome Wire Shelves** 

CMGE.0013

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:**

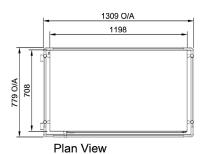
Dimensions: W x D x H: 1309 x 779 x 1814

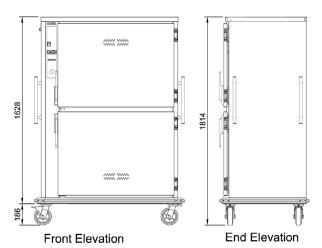
Total Connected Load: 2.02kW

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 150mm swivel casters, two with brakes.
- Wraparound non-marking bumper
- Capacities based on 254mm (10") diameter plates held in plate carriers







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

### Manufactured By:

