

Banquet Cart CH.BC.0611 Heated - Suits Gastronorm Pans

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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 BC 0611 Culinaire Heated Banquet Cart 6 1/1 GN Pans

Accessories:

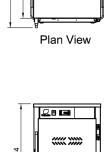
1/1 GN Chrome Wire Shelves To suit all 1/1 sized CMGE.0981 banquet carts

Tray Slides - Set of 2 To suit all banquet carts CH.CTS

Technical Data:

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

529 x 699 x 830 0.84kW 10A plug & lead fitted



Front Elevation



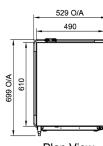
End Elevation





Due to continuous product research and development, the information contained herein is subject to change without notice. Revision: A - 10/11/2022 - 02

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