

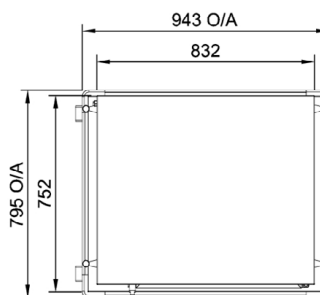
Product Information

- 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).



Specifications

Model	CH.BC.2011
W x D x H (mm)	943 x 795 x 1345
Capacity	10 x 2/1 GN pans or 20 x 1/1 GN pans <small>Supplied with 10 x sets of tray / rack slides 150mm castors</small>
Total Connected Load	1.68 kW
Electrical Connection	1Ø+N+E 240VAC / 50Hz (10A plug & lead)



Accessories

1/1 GN Chrome Wire Shelves <small>To suit all 1/1 sized banquet carts</small>	CMGE.0981
2/1 GN Chrome Wire Shelves <small>To suit vertical GN pan banquet carts</small>	CMGE.0421

