



Culinaire

INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058

Technical Data Sheet

CH.BC.0611

Banquet Cart Heated

Suits Gastronorm Pans



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 non-marking bumper (EXCEPT CH.BC.NB.0611)
- Capacities based on 65mm deep pans (sold separately)

Product Code:

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

Accessories:

1/1 GN Chrome Wire Shelves

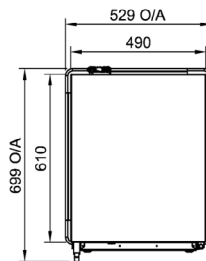
- To suit all 1/1 sized banquet carts CMGE.0981

Tray Slides - Set of 2

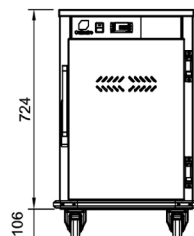
- To suit all banquet carts CH.CTS

Technical Data:

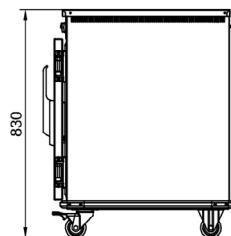
Dimensions: W x D x H: 529 x 699 x 830
 Total Connected Load: 0.84kW
 Electrical Connection: 10A plug & lead fitted



Plan View



Front Elevation



End Elevation



Proudly Manufactured in Australia

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

Manufactured By:

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