


CH.BC.2611

Banquet Cart

Heated - Suits Gastronorm Pans

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	Culinaire Heated
BC	Banquet Cart
2611	26 1/1 GN Pans

Accessories:
1/1 GN Chrome Wire Shelves

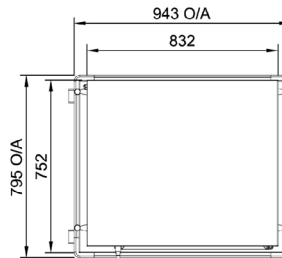
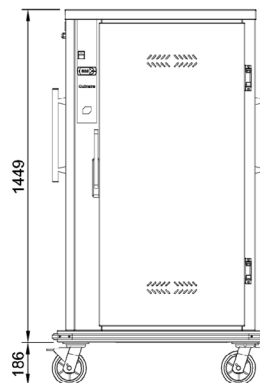
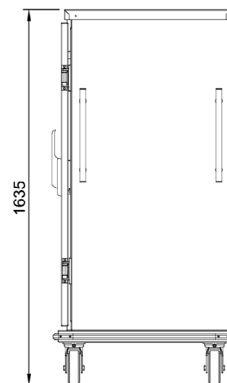
To suit all 1/1 sized banquet carts CMGE.0981

2/1 GN Chrome Wire Shelves

To suit all 1/1 sized banquet carts CMGE.0421

Tray Slides - Set of 2

To suit all banquet carts CH.CTS


Plan View

Front Elevation

End Elevation
Technical Data:

Dimensions: W x D x H:	943 x 795 x 1635
Total Connected Load:	1.68kW
Electrical Connection:	10A plug & lead fitted

All Culinaire products are supplied with a 12 month parts and labour warranty as standard.

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

Revision: September 3, 2020 - B

www.stoddart.com.au

www.stoddart.co.nz



Proudly Manufactured
in Australia

