


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 Carts
1211	12 1/1 GN Pans

Accessories:
1/1 GN Chrome Wire Shelves

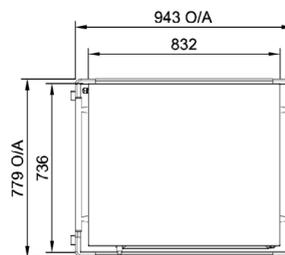
To suit all 1/1 sized banquet carts CMGE.0981

2/1 GN Chrome Wire Shelves

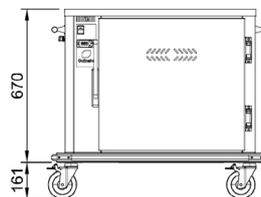
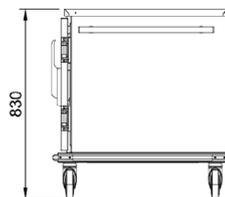
To suit all 1/1 sized banquet carts CMGE.0421

Tray Slides - Set of 2

To suit all banquet carts CH.CTS


Plan View
Technical Data:

Dimensions: W x D x H: 943 x 779 x 830
 Total Connected Load: 0.84kW
 Electrical Connection: 10A plug & lead fitted


Front Elevation

End Elevation

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