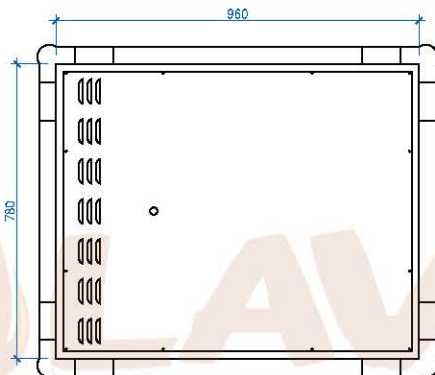


## BQCE21-1D ELECTRIC BANQUET CART



**1** BQCE21-1D PLAN

Scale: 1 : 25

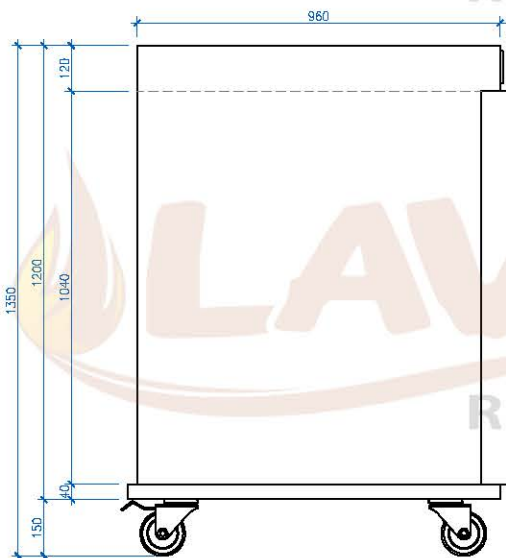


### Features:

- Features:
- Designed for the storage and transportation a wide variety of pre-cooked meals in G/N pans.
- Ideal for banquet situations or for extra kitchen heated storage
- Food must be heated above 65°C before being placed in banquet cart
- Foods stay fresh longer, reducing waste and allowing for proven menu favourites to be held ahead of peak serving periods
- Easy-to-use dial display
- Up to 110c but ideal on +85°C
- Convection heating mode with even temperature with 2 fans can use dry heat or with humidity
- Self-closing hinges on all doors 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- 1.2mm
- Heavy-duty non-marking swivel casters, two with brakes
- Wrap around non-marking bumper Capacities based on 65mm deep pans (sold separately)

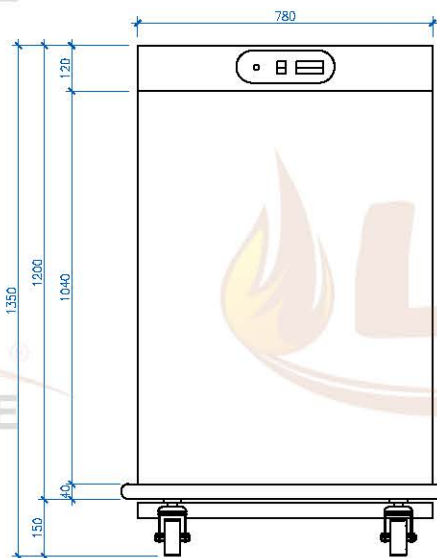
### Specifications:

- Capacity up to 20 trays 1/1 GN 65mm H - 10 shelves
- Convection heating mode with even temperature
- Humidity function and temperature control
- W780xD960xH1350 mm
- Volts: 220-240V/50Hz
- Power: 2.576kW
- Weight: 145kg



**1** BQCE21-1D FRONT

Scale: 1 : 25



**1** BQCE21-1D FRONT

Scale: 1 : 25

THIS DRAWING MUST NOT BE SCALED

THE CONTRACTOR SHALL VERIFY ALL DIMENSIONS, DATA AND LEVEL PRIOR TO THE COMMENCEMENT OF WORK. ALL ERRORS AND OMISSIONS BETWEEN THE DRAWINGS AND SPECIFICATION ARE TO BE REPORTED IMMEDIATELY.



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PROJECT:

Installation:

DRAWING TITLE:

**BQCE21-1D**

DRAWN	DATE	SCALE
C.	13.07.2020	1:25(A4)
PROJECT NO.	DRAWING NO.	REV.
001	001	A1