

Victor

Banquetline



Model Number: **BL30H1-R/L**

Prepare & store hot food in advance of desired serving time.

The blown air heating system keeps food in optimum condition until required.

Accepts 2 x GN1/1 containers - 65 mm deep per level or maximum of 30 plated meals

Maintain speedy service in times of peak demand.

Low height unit designed to "roll under" counter if required.



BL30H1-R model - containers not included

BL30H1-R - Door hinged to right

BL30H1-L - Door hinged to left

Dimensions

External: 675 x 785 x 860mm

Internal: 585 x 665 x 500mm

Electrical Connection

220V/240V, 1 phase, 50 Hz, 1.5kW loading, 6.3 Amps

Cable: 2 metres with 13 amp plug fitted

Capacity

10 x GN1/1 containers - 65mm deep

(Containers not included)

30 x 10" dia. plates with 60mm plate covers max.

(5 plates per level, 6 stacks)

Product Features

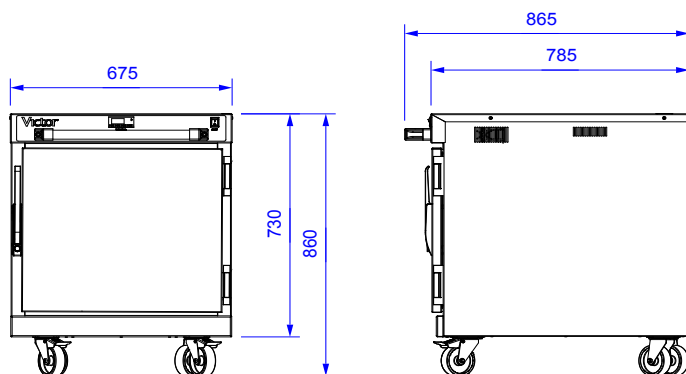
- Four x 100mm heavy duty swivel castors two braked.
- Complete with 3 shelves and pair of supports
- All stainless steel construction
- Top mounted digital temperature control adjustable between 65 and 95 degrees centigrade.
- Integral water reservoir to cabinet base
- Front mounted push/pull bar

Extras

Gastronorm containers

Additional shelves and supports

Plate covers



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