

# Mobile banquet cart

self contained



Electronic controller



Full bumpers for protection



Self closing door



Heavy duty, lockable castors



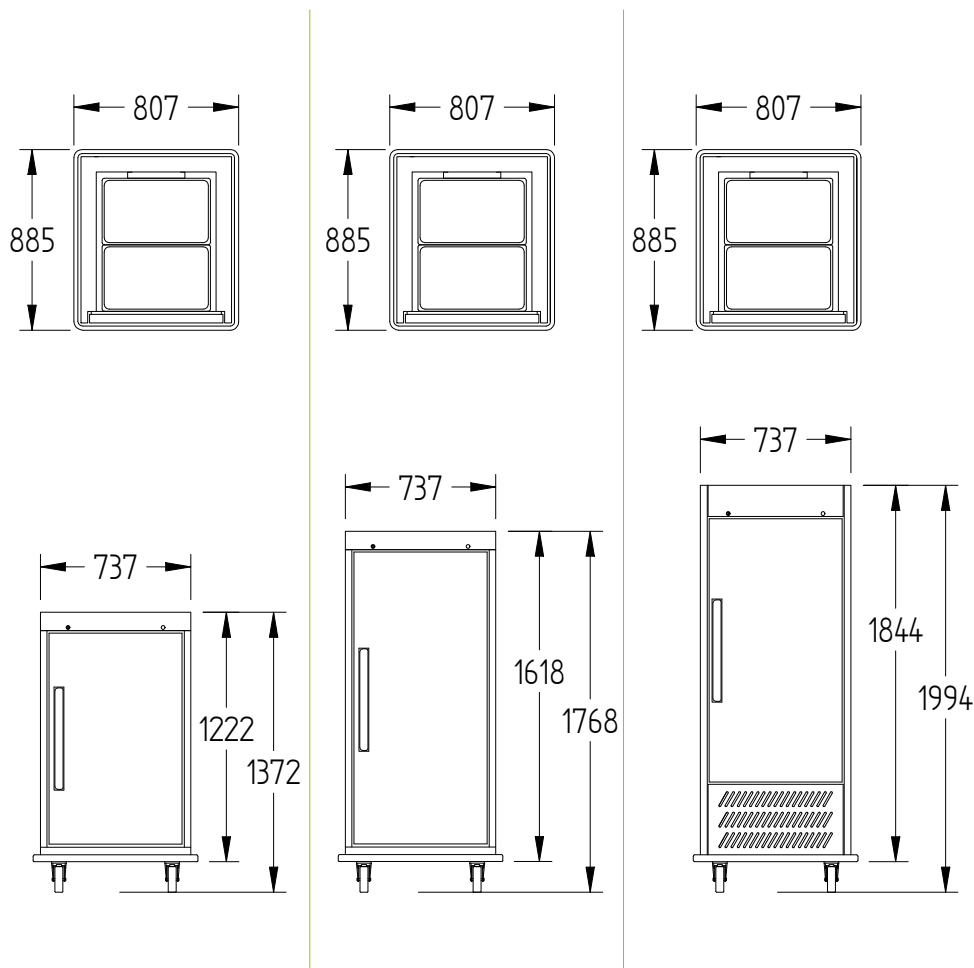
10 Amp power

One door 2/1 gastronorm refrigerated and heated cabinets. Refrigerated and heated - for transporting chilled or hot food from the kitchen to banqueting areas safely.



## Advantages

- Designed to keep food above +70°C for up to 4 hours after switching off heated cabinet models (not a regeneration oven)
- Designed to keep food between +1°C to +4°C (MRC model)
- Adjustable electronic controller (with digital temperature display) for greater temperature control
- Fan motors located outside cabinet for longer service and easy maintenance (MHC model)
- Fitted with 2 x 150 mm fans with extended shafts for excellent air circulation (MHC model)
- Fast warm up in +25°C ambient from cold to +82°C in approx 15 minutes (MHC model)
- Self closing doors
- Swivel and brake castors for easy mobility and stability
- All round bumper for added protection during cabinet movement
- Excellent thermal insulation ensures the heated model, cabinet exterior is safe to touch



MODEL	MHC10	MHC16-10	MRC16
MHC Heated +78°/+82°C	MHC10	MHC16-10	—
MRC (Refrigerated +1°/+4°C)	—	—	MRC16
<b>SPECIFICATIONS</b>			
CAPACITY - 2/1 50MM DEEP GN PANS	10 tray slides	16 tray slides	16 tray slides
DIMENSIONS - W X D X H (ON CASTORS) MM	807 W x 885 D x 1372 H	807 W x 885 D x 1768 H	807 W x 885 D x 1994 H
WEIGHT UNPACKED (KG)	110	150	140
<b>STANDARD INCLUSIONS ***</b>			
DOOR TYPE	Standard: <b>SD</b> (Solid Door)		
FINISH (INTERIOR AND EXTERIOR)	<b>SS</b> (Stainless Steel)		
TRAY SLIDES	10	16	16
<b>ELECTRICAL</b>			
POWER SUPPLY	10 amp	10 amp	10 amp
HEATED MODELS	RUNNING AMPS	5.8	9.0
REFRIGERATED MODELS	RUNNING AMPS	N/A	3.0
<b>GAS TYPE</b>			
REFRIGERANT	FRIDGE MODELS	N/A	R134a

\*\*\* For **Mobile banquet cart OPTIONS** see page 95

Prices do not include GST. Prices and specifications are subject to change without notice.