



BANQUET LINE (GN 2/1)
Single - Heating - Fan

- ✓ **Optimizing space and capacity**
- ✓ **Superb Insulation Values**
- ✓ **Outstanding Manouverability**



Banquet Line - Single - Heating fan optimizing space and capacity, yet easy to transport. Fits GN 2/1 and is often used for holding and transportation of food in environments that require sustained food quality, high capacity and style. Perfect for large-scale catering such as banquets and events where thousands of people need to be served at the same time.

Function

The box is equipped with a fan heating system that provides an exact and even heat distribution throughout the box. The heater is safely positioned in the back of the unit along with the power plug. Adjustable temperature and moisture ventilation allows you to be in control of food quality. Heat up time approximately 25 minutes with quick heat recovery in case of frequent door openings.

Standard Equipment	Options
Backmounted Heating	International Plugs
S/S Heater	
Adjustable Temperature	
Adjustable Moisture Vent	
European Plug Type	

Capacity

Equipped with detachable stainless steel racks allowing the air to circulate freely inside the cavity. The u-shaped guides has a tilt-stop function securing the foodcontainer and lid during loading, unloading and transport. Variety of sizes and rack configurations allowing optimal usage of the box.

Standard Equipment	Options
GN 2/1 80 mm distance	Optional level distance
Detachable Racks	
Tilt-Stop Function	

Mobility

Lightweight, yet heavy duty. A solid design made for all types transports including truck. Equipped with non-marking, high quality double bearing castors for easy manouverability even in cramped spaces. Precision moulded PPE insulation assures food temperature and safety when the box is not plugged into power.

Standard Equipment	Options
Ø160 mm Castors	Optional Sized Castors
Double Bearing Castors	Stainless Steel Castors
Transport Handles	Tow Bar

Ease of Use

Equipped with an intuitive and easy to use display conveniently positioned in front top of unit. All-around top frame allows easy handling facing the unit from any direction. The 4,5 meter long single phase spiral cord is positioned on the back of the unit.

Standard Equipment	Options
Excenter lock	Peek window
Extra Long Spiral Cord	One Grip Handle
Digital Controller in Front	Central brake system

Construction

A heavy duty yet lightweight construction based on a stainless steel framing, reinforced plastic exterior panels, solid high precision moulded polyurethane foam insulation and anodized aluminium interior. A smooth, hygienic and fully sealed inner cavity without welds or rivets. The frame, top hood and handles are in robust stainless steel.

Standard Equipment	Options
Smooth Hygienic Cavity	
Smooth S/S Top	
S/S Framing	

Exterior Design

Robust and elegant Scandinavian design made for both back of house as well as front of house operations. Possibility to choose different colours as well as adapting parts or the full box according to corporate branding. Use the design and let the box be a part of the full F&B experience.

Standard Equipment	Options
Black Glossy Finish	Optional colors
Black (RAL 9005)	Signature concept

Product Safety

High quality product Made in Sweden with high level of engineering details to performance, safety and easy of use. Thorough quality and safety testing through external third party. CE marked with complimentary EMC, RoHS, REACH and electrical safety testing.





Technical Specification

Model Serie



BANQUET LINE - Single - Heating - Fan

Product Models

Article Number

HF12

BLSHF12

HF16

BLSHF16

Active Heating

Controller	Digital adjustable	Digital adjustable
Heat Source	Electric Element	Electric Element
Temperature Range	Ambient up to 90°C	Ambient up to 90°C
Heating Time *1	25 min	25 min
Energy consumption to operating temp *2	0,39 kWh	0,40 kWh

Capacity

Standard	GN 2/1	GN 2/1
Distance between levels	80 mm	80 mm
Number of 65 mm containers	12	16
Number of 100 mm containers	8	11
Number of 150 mm containers	5	8
Maximum load per rack	18 kg	18 kg
Maximum load in unit	216 kg	288 kg
Max total weight (full unit)	291 kg	375 kg

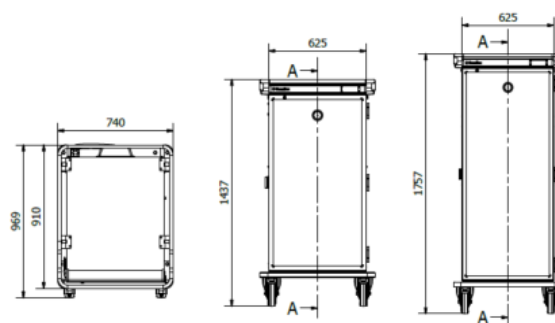
Physical Attributes

External dimensions (W x H x D) mm	740 x 1437 x 910	740 x 1757 x 910
Internal dimensions (W x H x D) mm	557 x 1047 x 723	557 x 1367 x 723
Volume	422 Liter	551 Liter
Net weight (empty unit)	75 kg	87 kg
Door opening	270°	270°
Length of Powercable	4,5 m	4,5 m

Electrical Attributes

Rated Voltage	220-240V / 1 phase	220-240V / 1 phase
Rated Frequency	50-60 Hz	50-60 Hz
Rated Current	7,98 A	7,98 A
Power rating	1800 W	1800 W
IP Code *3	44	44

Dimension drawings



*1 - Time for a hot unit to reach 80 ° C and for a cold unit to reach 5 ° C average temperature in the air in the cavity with 22 ° C ambient temperature.

*2 - Operating temperature in hot unit of 80 ° C and in cold unit of 5 ° C with 22 ° C ambient temperature.

*3 - IP44 = Protection against penetration of solid objects larger than 1 mm and protected against splashing water from all angles (IEC 60529)