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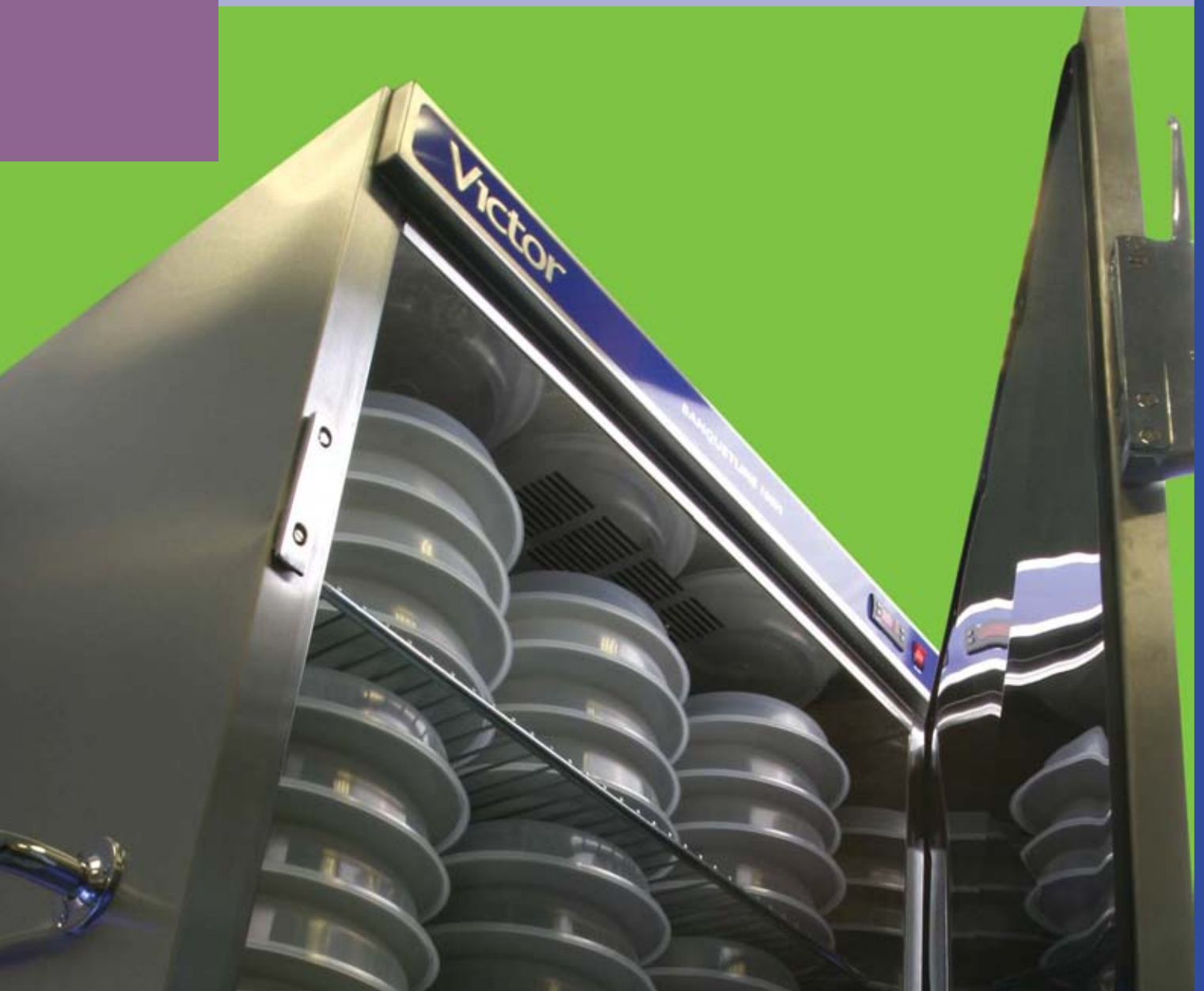
BANQUETLINE

Victor

Application
A hot hold banqueting system to hold hot food in perfect condition, complementary refrigerated units to hold pre-chilled food.

Banquetline provides the caterer with the opportunity to prepare and plate meals in advance of the required service time.

Flexibility
Banquetline provides flexibility to systemise large scale catering enabling more efficient staff usage. Plated meals can be held stacked using plate covers or individually on shelves.

Shelves and supports are removable and adjustable to multiple positions. Banquetline is fully gastronorm compatible allowing food to be held in bulk.

Hygiene
Easily accessed and removable internal components with bright annealed stainless steel interior. Radius internal corners and minimal dirt traps give Banquetline top marks for hygiene.

Mobility
Robust and rugged, Banquetline enables food to be transported smoothly and safely from the kitchen to dining area. With l50mm castors, all round bumpers and heavy duty push bars.

All units operate from a 13 amp supply powering the fan assisted 1.5kW top mounted heating system.

ENERGY SAVING EFFICIENCY & PERFORMANCE

Typical energy usage
**BL100H2** - 0.66kWh/h

Humidity & Control
Cabinet temperature is easily adjustable between 65°C and 95°C using the digital microprocessor temperature control.

Optional humidity is provided via the integral water reservoir in the cabinet base. The required temperature settings and humidity will vary according to the type of food held.

The basic rules of holding food are:

- The shorter the time held, the less effect on the sensory quality.

- The lower the temperature, the longer food can he held in perfect condition.

- Food with a high moisture content holds best suitably covered and with increased humidity.
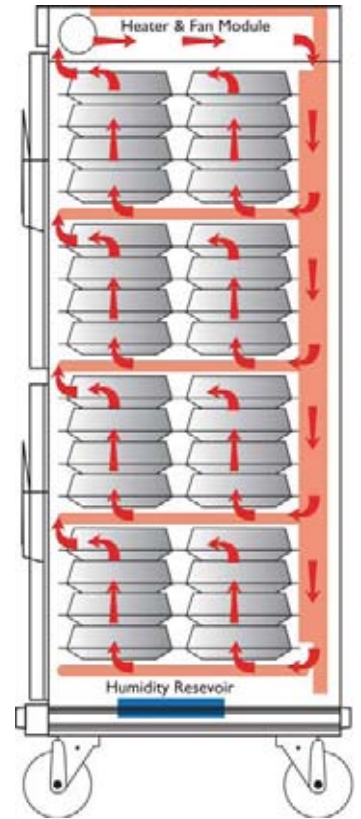
BL200H4   BL50H1S   BL70H1

Heated Models

Banquetline 50 slim

Suited to the smaller operation, hire market, or where a high degree of portability is required. This slimline model has been designed to fit through narrow, 700mm wide doors, found on some lifts.

Holds up to 44 standard 10" plates or 11 GN1/1 x 65mm deep gastronorm containers.
Complete with 4 shelves & supports and one push bar.

| **BL50H1S** | 755 x 700 x 1240mm | 1.5kW |

Banquetline 50

Suited to the smaller operation, hire market, or where a high degree of portability is required. This model is designed to enable GN1/1 size containers to fit on the shelf brackets eliminating the need for additional shelves.

Holds up to 60 standard 10" plates or 22 GN1/1 x 65mm deep gastronorm containers.
Complete with 4 shelves & supports and one push bar.

| **BL50H1** | 855 x 790 x 1240mm | 1.5kW |

Banquetline 70

Sharing the same footprint as the BL50 model, the BL70 is taller giving it almost 50% more capacity. This model is designed to enable GN1/1 size containers to fit on the shelf brackets eliminating the need for additional shelves.

Holds up to 80 standard 10" plates or 32 GN1/1 x 65mm deep gastronorm containers
Complete with 4 shelves & supports and one push bar.

| **BL100H2MAX** | | **BL70H1** | 855 x 790 x 1590mm | 1.5kW |

Heated Models

Banquetline 100 - one door
A highly flexible unit which combines a large capacity with the ability to transport food from kitchen to dining area.

Holds up to 108 standard 10" plates or 22 GN1/1 x 65mm deep gastronorm containers.

Complete with 4 shelves & supports and two push bars.

BL100H1   1070 x 760 x 1810mm   1.5kW

150mm heavy duty castors and wrap round bumpers are standard to all units.

Plate Covers
Hot meals are best held covered by a suitable plate cover. Victor plate covers, available as an optional extra, are stackable and made from translucent polypropylene. They are virtually unbreakable, dishwasher proof and can be used in temperatures between -20°C and +120°C.

Additional shelves allow for food to be held in Gastronorm containers, available as optional extras, or silver service platters.

Banquetline 100 - two door
The same size unit as the BL100H1 except with two doors. This helps to prevent heat loss if the door is opened frequently.

Holds up to 108 standard 10" plates or 22 GN1/1 x 65mm deep gastronorm containers.

Complete with 4 shelves & supports and two push bars.

BL100H2   1070 x 760 x 1810mm   1.5kW

Banquetline 100 Maxi - two door
A larger unit than the BL100 designed to accommodate large plate sizes. This unit will accept six 11" plates per level.

Holds up to 120 standard 10" plates or GN1/1 x 65mm deep gastronorm containers.

Complete with 4 shelves & supports and two push bars.

BL100H2MAX   1140 x 780 x 1900mm   1.5kW

The digital temperature controller allows the operator to easily set or adjust the temperature within the cabinet between 65□C and 95□C. Simply press the set button and adjust the display to the required setting. The thermostatic control will then hold cabinet at that temperature.

Staykold Eutectic Plates

The chilled section of the combination unit uses Victor Staykold eutectic plates. Place the Eutectic plates in a freezer at minus 4°C for at least 12 hours.

Depending upon the operating conditions the plates will function for between 6 and 12 hours.

Dimensions: GN1/1 size 530 x 325 x 30mm   **Weight:** 4kg

Banquetline 100 Combination
A two compartment unit, The top heated, the bottom chilled using Victor Staykold Eutectic plates. This allows both hot and chilled food to be held and transported in the same cabinet.

These units feature both the digital temperature controller for the heated section and a separate solar power temperature display for the chilled section.

Complete with 4 shelves & supports and two push bars.
Eutectic plates are purchased separately (four required).

BL100HCF2   1070 x 760 x 1810mm   1.5kW

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Banquetline 200

Designed for the larger operation the BL200 comprises two cabinets side by side having independent heating modules. This allows the operator to use either one or two cabinets as the requirement dictates.

Whilst BL200 models feature heavy duty 150mm castors and wrap round bumpers, the size and weight of the units when fully loaded makes them less practical for transporting meals over long distances.

Holds up to 216 standard 10 plates or 44 GN1/1 x 65mm deep gastronorm containers.

Complete with 8 shelves & supports and two push bars.

BL200H4 1950 x 760 x 1810mm   3.0kW
Four door

BL200H2 1950 x 760 x 1810mm   3.0kW
Two door model not illustrated

Refrigerated Model

Refrigerated Banquetline

Complementary to the heated range is the refrigerated Banquetline comprising a stainless steel cabinet with integral compressor unit in the base of the unit.
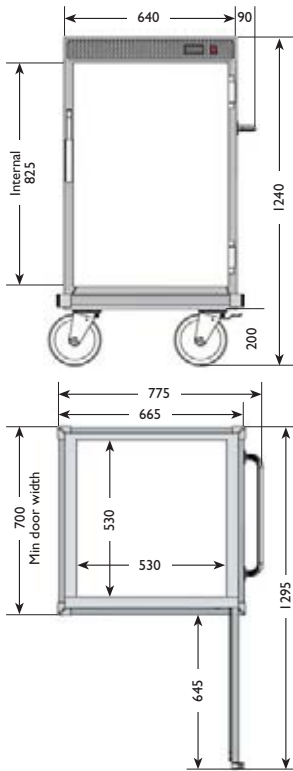
Features
- Microprocessor temperature control adjustable between 2°C and 5°C
- Inset push / pull handles
- Wrap round bumpers
- Accepts 2 x GN1/1 containers per shelf
- Supplied with 3 shelves
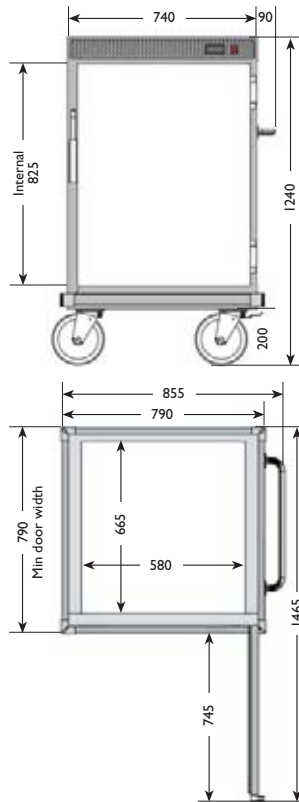- Holds up to 56 standard 10" plates or 40 GN1/1 x 40mm deep gastronorm containers.
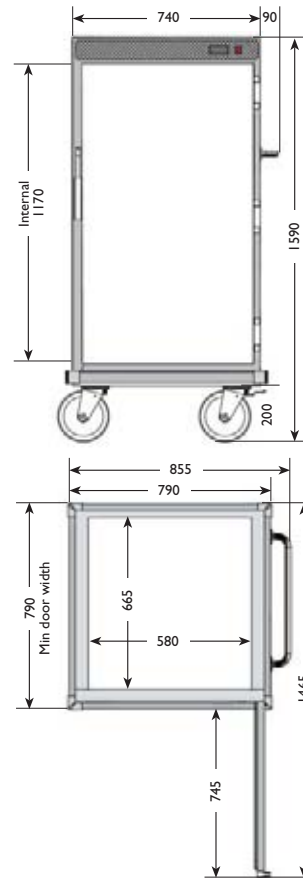
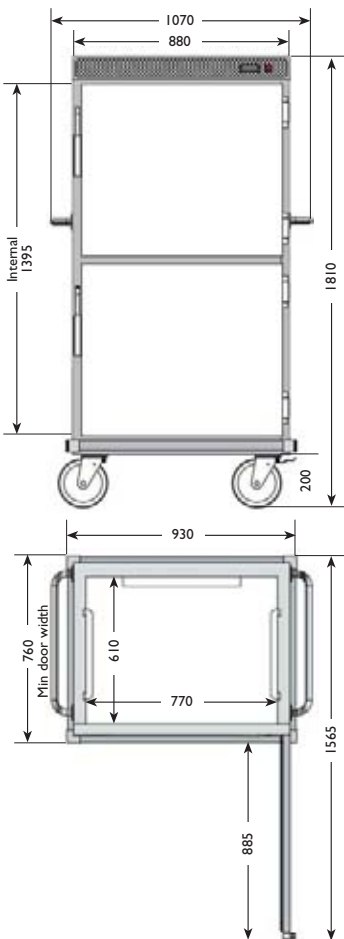**BL1REF** 805 x 885 x 1960mm   0.5kW

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Dimensions

Banquetline 50 Slim

Banquetline 50

Banquetline 70

Banquetline 100

Banquetline 100 Maxi
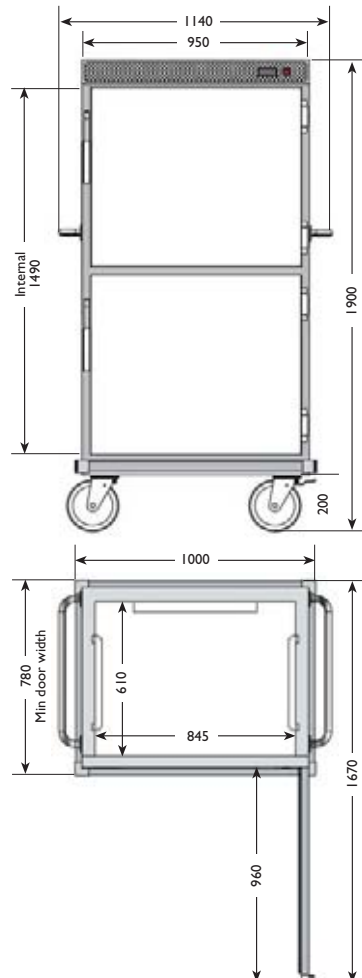
Banquetline 200
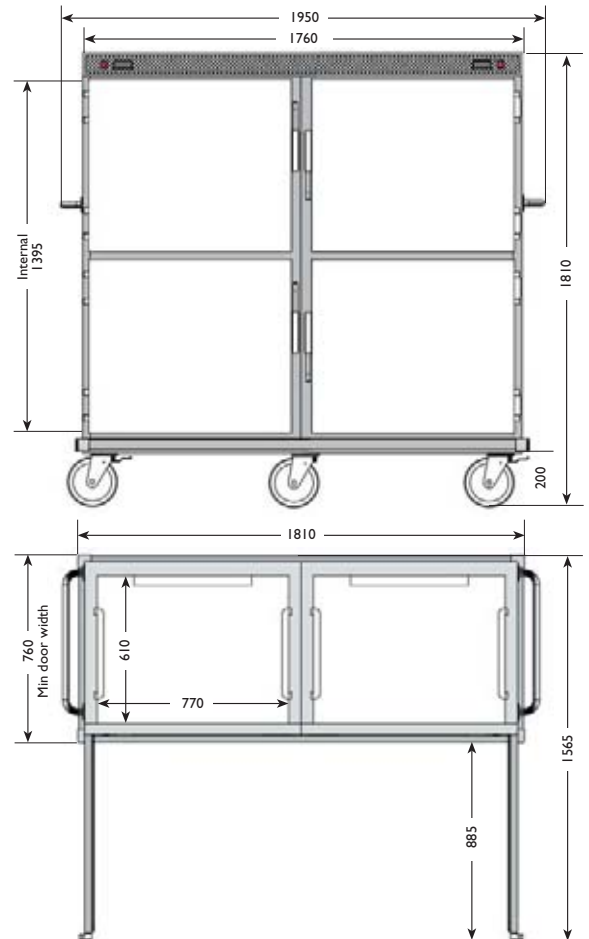
All dimensions in mm.

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Code	Description	Length	Width	Height	Max shelf position	Max 10" plates*	Gastronorm Container Capacity					
							GN 1/20	GN 1/40	GN 1/65	GN 1/100	GN 1/150	GN 1/200
	Banquetline 50	855	790	1240								
BL50H1	Heated one door				21	55	44	22	20	10	8	6
	Banquetline 50 slim	755	700	1240								
BL50H1S	Heated one door				11	44	11	11	10	5	4	3
	Banquetline 70	855	790	1590								
BL70H1	Heated one door				32	80	64	32	32	20	12	10
	Banquetline 100	1070	760	1810								
BL100H1	Heated one door				42	108	42	42	28	20	16	12
BL100H2	Heated two doors				42	108	38	38	28	18	12	10
BL100HCF2	Combi- Heated/chill two doors				38	96	38	38	28	18	12	8
	Banquetline 100 maxi	1140	780	1900								
BL100H2M	Heated two doors				38	120	76	38	26	16	14	12
	Banquetline 200	1950	760	1810								
BL200H2	Heated two doors				42	216	84	84	56	40	32	24
BL200H4	Heated four doors				42	216	76	76	56	36	24	20
	Banquetline Refrigerated	805	885	1960								
BLREF1	One door				20	56	40	40	20	14	14	10

* Capacities are based upon a 10" plate stacked using 60mm plate covers