











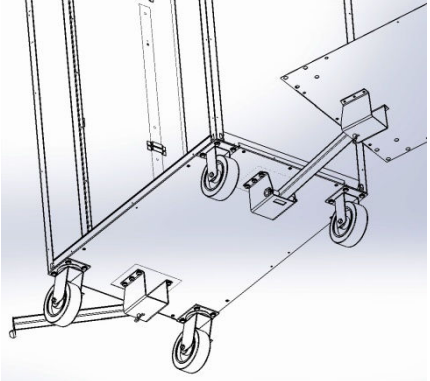


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	<b>BRAND: ALTO-SHAAM</b>					
	<b>MODEL: 1000-BQ2/128</b>					
	<b>CATEGORY: Banquet Cart</b>					
	<b>ORIGIN: USA</b>					
<b>PRICE:</b>						
<b>PRODUCT FUNCTION</b>	Mobile Banquet cart					
<b>TECHNOLOGY</b>	HALO HEAT™					
<b>DIMENSIONS</b>	1716mm x 1164mm x 783mm (H x W x D)					
<b>WEIGHT</b>	Net: 168kg // Ship: 220kg					
<b>ELECTRICAL</b>	Voltage	Phase	Cycle (Hz)	AMP	KW	
	230	1	50/60	8.4	2.0	
<b>SPECIFICATIONS</b>	<div style="display: flex; align-items: flex-start;"> <div style="flex: 1;">  <p>DC-23580</p> </div> <div style="flex: 1;">  <p>DC-2869</p> </div> <div style="flex: 4;"> <ul style="list-style-type: none"> <li>• HALO HEAT™ technology... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.</li> <li>• Close temperature tolerance and even heat application provides even heat from top to bottom – side to side.</li> <li>• Low energy consumption – 230v / 1-ph unit</li> <li>• No moisture pans, water or canned heat needed.</li> <li>• Stainless steel construction.</li> <li>• Holds pre-plated food fresh, flavorful, and hot</li> <li>• Designed to adapt to any type of banquet holding:               <ul style="list-style-type: none"> <li>– Covered plates, stacked</li> <li>– Covered or uncovered plate carriers</li> <li>– Accepts trays for banquet service</li> <li>– Additional shelves for full-size and half-size pans (gastro-norm pans)</li> </ul> </li> </ul> </div> </div>					
<b>CAPACITY</b>	<b>PLATES:</b> (without plate carriers) <ul style="list-style-type: none"> <li>— 203mm - 222mm with covers: 176 (11 per shelf)</li> <li>— 229mm - 254mm with covers: 128 (8 per shelf)</li> <li>— 260mm - 298mm with covers: 96 (6 per shelf)</li> <li>— 305mm - 324mm with covers: 64 (4 per shelf)</li> </ul> <ul style="list-style-type: none"> <li>• Maximum weight: 145 kg</li> <li>• Maximum volume: 253 liters</li> </ul>					
<b>TEMPERATURE RANGE</b>	<ul style="list-style-type: none"> <li>• Holding: 15°C to 96°C</li> </ul>					
<b>STANDARD ACCESSORIES</b>	<ul style="list-style-type: none"> <li>• 2 transport handles on each end of the cart</li> <li>• Full perimeter, wall-friendly bumper</li> <li>• Full door (standard)</li> <li>• 4 chrome plated wire shelves</li> <li>• 1 set of 152mm heavy duty casters — 2 rigid, and 2 swivel with brake</li> </ul>					
<b>OPTIONAL ACCESSORIES</b>	<ul style="list-style-type: none"> <li>• Split door</li> <li>• Trailer Hitch</li> <li>• Left-hand swing</li> <li>• Door Lock with Key: LK-22567</li> <li>• Plate Carriers: DC-23580 / DC-23676</li> </ul>					
<b>WARRANTY</b>	<ul style="list-style-type: none"> <li>• One (1) year warranty from installation date</li> </ul>					
<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="text-align: center;">  <p>Ecologically Smart. Economically Smart.</p> </div> <div style="text-align: center;">  </div> <div style="text-align: center;">  </div> <div style="text-align: center;">  </div> <div style="text-align: center;">  </div> </div>						



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	<p><b>BRAND:</b> ALTO-SHAAM</p> <p><b>MODEL:</b> 1000-BQ2/128</p> <p><b>CATEGORY:</b> Banquet Cart</p> <p><b>ORIGIN:</b> USA</p> <p><b>PRICE:</b></p>
<p><b>PRODUCT FUNCTION</b></p>	<p>Mobile Banquet cart</p>
<p><b>APPLICATION</b></p>	<ul style="list-style-type: none"> <li>• The 1000-BQ2/128 will hold the food fresh, flavorful and hot for:           <ul style="list-style-type: none"> <li>- Pan bulk: up to 4 hours</li> <li>- Plated: up to 1h30</li> </ul> </li> </ul> <p>When the unit is unplugged, the temperature will only drop by 1°C~2°C every hour, after the first hour          The Halo Heat™ system uses the natural moisture so the food does not get dehydrated</p>
<p><b>OPTIONAL ACCESSORIES</b></p>	<p><u>GN 1/1 carrier</u></p>  <hr/> <p><u>Trailer Hitch system</u></p> 



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