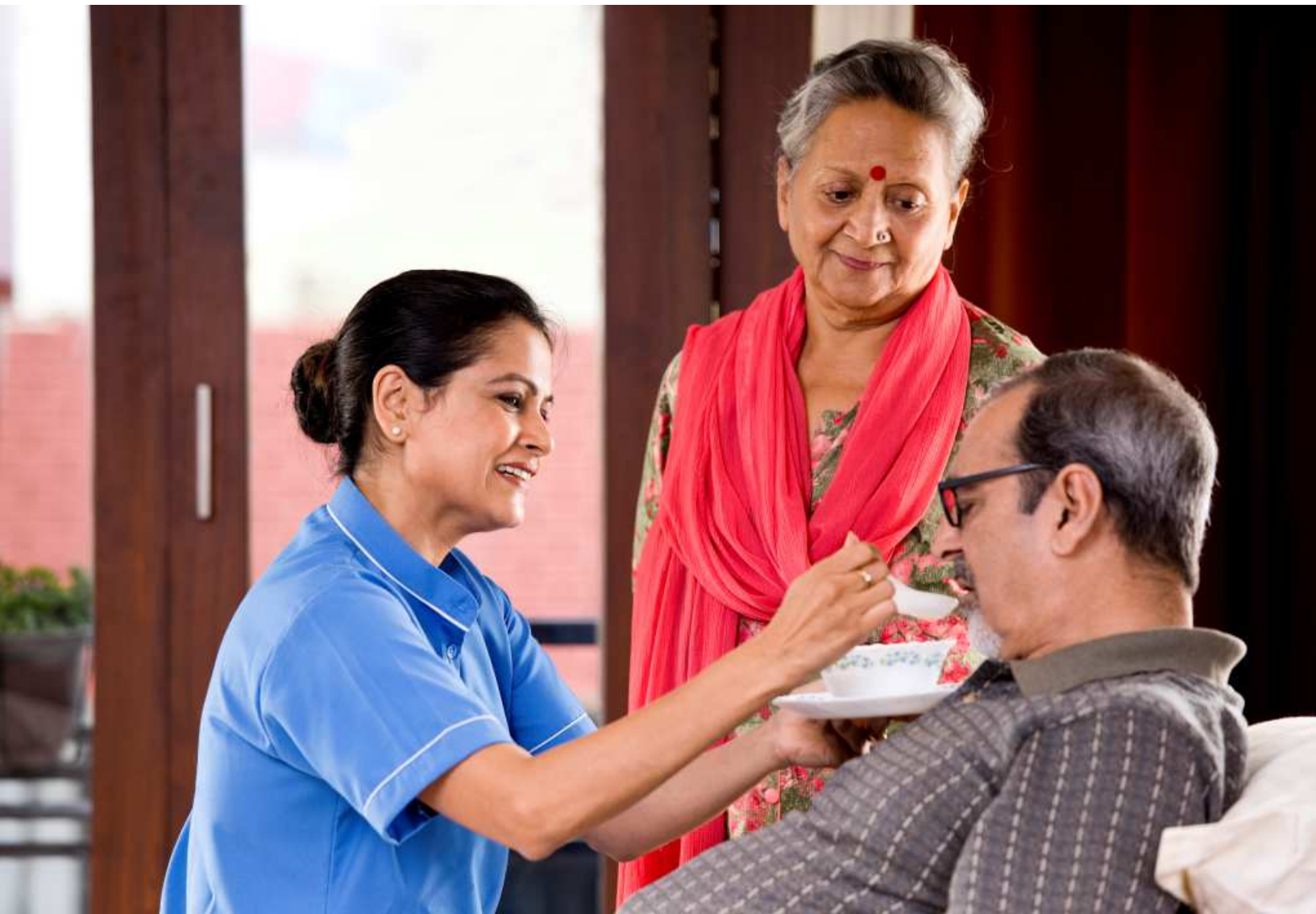




Heated
Banquet
Carts

01

Warm Food Tastes better



CORNELL Heated Banquet Cart is ideal for any application

WARM | TRANSPORT | HOLD | SERVE

CORNELL Heated Banquet Cart offers everything you need to enhance your work experience. Not only does it boast an irresistible aesthetic appeal, but its precise temperature control ensures that your food remains of top quality at all times. CORNELL sets the benchmark for design, functionality, and ergonomics, meeting optimum standards.

30%

Energy Saved

Our innovative low heating technology and fully insulated chamber maintains food freshness and flavor, ensuring every bite is as delicious as if it just came out of the oven.



Safety

Fully protected with ELCB for any surge in input electric power ensuring no damage to the equipment or user.

Heating

A controlled, uniform low-density thermal heating source that gently surrounds food for better taste, fresh appearance.

Control

The user-friendly digital microprocessor allows to set desired precise temperature.

Flexibility

Most convenient design with increased safety, creating more space to fit GN Pans or trays. Smart utilization for any application.

Efficiency

Using energy efficiently. The double-walled body is uniformly insulated. It ensures that no cold or hot air is wasted.

Hygienic

Easy to clean inside, washable, all removable shelves. Thanks to our design team.

Handle

Perfect dia, long ergonomic push handle fits nicely in every hand for easy and smooth movement of the cart.

Material

High-quality food grade, SS 304 (DIN1.4301). Micro-polished surface is extremely resistant to soiling and germs.

Bumpers

Protected with extra-wide all-round bumper guard. Rugged silicon guards protect the unit and furniture.

Castors

Rugged synthetic, noise free castors comply with all requirements according to industry safety standards



Our **Digital controllers** are user-friendly, with their intuitive interfaces, simplify navigation, configuration, enable precise control.

Insulated door with **removable beading** and openable ventilation represents a solution for various settings in environments requiring temperature control and airflow management.



Designed to accommodate **trays** and **pans**. Whatever you want to store, our product is tailored to meet your needs.

Keeping your convenience in mind, our product boasts **removable shelves** that ensure that it is easy to clean inside.

Ergonomically designed long handles that has a comfortable grip, ensures handling of heavy trays and pans is effortless.

Your culinary creations are safely contained with a **lockable magnetic latch**.



Bumper guards will protect your walls from bumps and scratches, ensuring your cart and surroundings stay in pristine condition.

Our **noise-free castors** allow for silent mobility without disturbing the peace.



Hot food remain delicious and safe in CORNELL Banquet Cart with low-density thermal heating technology

Model	HBC13S	HBC17M	HBC19D
Dimensions (L W H)	475 x 600 x 800mm	750 x 800 x 1625mm	750 x 800 x 1925mm
Temperature	+30 to +90°C	+30 to +90°C	+30 to +90°C
Power	230v / 50Hz / 1 ph / .750kW	230v / 50Hz / 1 ph / 1.2kW	230v / 50Hz / 1 ph / 2 x .750kW
Heating & Control	Uniform, low density thermal heating, precise microprocessor control Separate control for each cabinet		
Heatup Time	15 minutes approx.	20 minutes approx.	20 minutes approx.
Capacity	5 x 1/1-100 GN Pans	18 x 1/1-100 GN Pans	20 x 1/1-100 GN Pans
Door	Single, fully openable	Single, fully openable	Double, fully openable
Handle & Lock	Heavy duty edge mounted, magnetic latch, cylinder lock		
Castors	50mm dia, 2 lock, noise free	125mm dia, 2 lock, noise free	125mm dia, 2 lock, noise free
Features	All removable, adjustable, easily cleanable shelves GN Pans and Trays are interchangeable without tools		
Body Design	Double walled, fully insulated – exterior and interior body with thermal separation		
Protection Type	IP 54	IP 54	IP 54
Material	AISI 304 – Brush 18/10, PE	AISI 304 – Brush 18/10, PE	AISI 304 – Brush 18/10, PE
Accessories	2 universal SS trays included	3 universal SS trays included	2 + 2 universal SS trays included
Optional Extras	- Various depths of 1/1 GN Pans - Universal SS Wire Trays		