

Banqueting Trolleys (Capacity based on 10" diameter)

Plated Meals Keep Hot



MODEL	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	PRICE
BQ60KH	156	1080 x 730 x 1585	Manual	15 (4 Supplied)	-	No	2.9kw 1x13amp	£4965
BQ90KH	335	1395 x 905 x 1710	Manual	15 (4 Supplied)	-	No	2.9kw 1x13amp	£7325

Optional Extras

BGS6 Extra grid shelves (Banquet 60) **£38**
BGS Extra grid shelves (Banquet 90) **£47**
BIR60 Spare Roll In/Out internal cassette **£601**
BIR90 Spare Roll In/Out internal cassette **£683**
BT60 Transfer Dolly **£686**
BT90 Transfer Dolly **£768**

BTC6 Temperature Retention Cover for internal cassette transportation (Banquet 60) **£790**
BTC9 Temperature Retention Cover for internal cassette transportation (Banquet 90) **£464**
VGDL Data Log Unit (one fitted to each Trolley) **£590**
VGBU Base Unit (one fitted in supervisors office linked to PC) **£378**

VGRE Repeater unit (required fitted in corridor when Base unit is more than 300 meters away) **£439**
V7DT Automatic 7 Day Timer **£347**
PC9 Spare stainless steel round plate cover (9") **POA**
PC10 Spare stainless steel round plate cover (10") **POA**
PC11 Spare stainless steel round plate cover (11") **POA**

Keep Hot Model (BQ60KH & BQ90KH)

Simply give the trolley a preheat, load it with your hot plated meals and it will hold the food at a suitable temperature until ready to serve, then transfer the unit to the dining area and serve when ready.

BQ60 when used with plates and covers stacked 5 high on 4 shelves it can take 76 covers
BQ90 when used with plates and covers stacked 5 high on 4 shelves it can take 120 covers

Plated Meals Regeneration



MODEL	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	PRICE
BQ60R	156	1080 x 730 x 1585	Automatic	15	Manual	No	5.75kw 2x13amp	£7541
BQ90R	335	1395 x 905 x 1710	Automatic	15	Manual	No	5.9kw 2x13amp	£10915

Optional Extras

BGS6 Extra grid shelves (Banquet 60) **£38**
BGS Extra grid shelves (Banquet 90) **£47**
BIR60 Spare Roll In/Out internal cassette **£601**
BIR90 Spare Roll In/Out internal cassette **£683**
BT60 Transfer Dolly **£686**
BT90 Transfer Dolly **£768**

BTC6 Temperature Retention Cover for internal cassette transportation (Banquet 60) **£790**
BTC9 Temperature Retention Cover for internal cassette transportation (Banquet 90) **£464**
VGDL Data Log Unit (one fitted to each Trolley) **£590**
VGBU Base Unit (one fitted in supervisors office linked to PC) **£378**

VGRE Repeater unit (required fitted in corridor when Base unit is more than 300 meters away) **£439**
V7DT Automatic 7 Day Timer **£347**
PC9 Spare stainless steel round plate cover (9") **POA**
PC10 Spare stainless steel round plate cover (10") **POA**
PC11 Spare stainless steel round plate cover (11") **POA**

Regeneration Model (BQ60R & BQ90R)

Regenerate plated chilled food. After the regeneration cycle it will automatically change to keep hot and hold the food at serving temperature until ready to serve.

Plated Meals Chillgen



MODEL	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	PRICE
BQ60CM	176	1080 x 730 x 1585	Automatic	15	Manual	Yes	5.75kw 2x13amp	£9422
BQ90CM	355	1395 x 905 x 1710	Automatic	15	Manual	Yes	5.9kw 2x13amp	£12958

Optional Extras

BGS6 Extra grid shelves (Banquet 60) **£38**
BGS Extra grid shelves (Banquet 90) **£47**
BIR60 Spare Roll In/Out internal cassette **£601**
BIR90 Spare Roll In/Out internal cassette **£683**
BT60 Transfer Dolly **£686**
BT90 Transfer Dolly **£768**

BTC6 Temperature Retention Cover for internal cassette transportation (Banquet 60) **£790**
BTC9 Temperature Retention Cover for internal cassette transportation (Banquet 90) **£464**
VGDL Data Log Unit (one fitted to each Trolley) **£590**
VGBU Base Unit (one fitted in supervisors office linked to PC) **£378**

VGRE Repeater unit (required fitted in corridor when Base unit is more than 300 meters away) **£439**
V7DT Automatic 7 Day Timer **£347**
PC9 Spare stainless steel round plate cover (9") **POA**
PC10 Spare stainless steel round plate cover (10") **POA**
PC11 Spare stainless steel round plate cover (11") **POA**

Chillgen (4 in 1) Model (BQ60CM & BQ90CM)

After cooking and plating, load straight into the Chillgen Trolley and it will chill the plated cooked food and hold it chilled. When ready to regenerate, flick the switch, the compartment will convert to an oven and regenerate the chilled food and hold it hot until you are ready to serve, all without removing the food from the compartment.

Plated Meals Chillgen Automatic



MODEL	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	PRICE
BQ60CA	176	1080 x 730 x 1585	Automatic	15	Automatic	Yes	5.75kw 2x13amp	£9712
BQ90CA	355	1395 x 905 x 1710	Automatic	15	Automatic	Yes	5.9kw 2x13amp	£13196

Optional Extras

BGS6 Extra grid shelves (Banquet 60) **£38**
BGS Extra grid shelves (Banquet 90) **£47**
BIR60 Spare Roll In/Out internal cassette **£601**
BIR90 Spare Roll In/Out internal cassette **£683**
BT60 Transfer Dolly **£686**
BT90 Transfer Dolly **£768**

BTC6 Temperature Retention Cover for internal cassette transportation (Banquet 60) **£790**
BTC9 Temperature Retention Cover for internal cassette transportation (Banquet 90) **£464**
VGDL Data Log Unit (one fitted to each Trolley) **£590**
VGBU Base Unit (one fitted in supervisors office linked to PC) **£378**

VGRE Repeater unit (required fitted in corridor when Base unit is more than 300 meters away) **£439**
V7DT Automatic 7 Day Timer **£347**
PC9 Spare stainless steel round plate cover (9") **POA**
PC10 Spare stainless steel round plate cover (10") **POA**
PC11 Spare stainless steel round plate cover (11") **POA**

Chillgen (4 in 1) Automatic Model (BQ60CA & BQ90CA)

The model operates exactly as the above Chillgen model but the full cycle can be programmed into it. You can prepare your banquet 72 hours before the event and at the preset time it will automatically switch on and carry out the full regeneration cycle, then hold the food at serving temperature until you are ready to serve.