



**Banquet  
Cart  
Chiller &  
Warmer**

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# BANQUET CART CHILLER & WARMER

## GENERAL FEATURES

- GN pan designed
- High density 75mm thick insulation foam with zero ODP (Ozone Depletion Potential) and low GWP (Global Warming Potential)
- Over 90 degree door opening allows easy loading and stock checking
- Environmental-friendly CFC-free refrigerant (R134a/R290);
- Designed and engineered to operate at the ambient temp from 0 °C to 43 °C
- Equipped with automatic re-set safety cutout switch to prevent overheating
- Automatically vaporizing defrost water, drainage is not required
- Self-developed controlling system can examine the faulty automatically, and display the relative codes on the digital controller, which makes the maintenance much easier and more effective
- Hot gas defrost ensures the evaporator working to its optimum performance
- Audible and visual Er4, door open (over 3 minutes) alarm for freezer ensures food quality and minimises energy consumption
- The evaporator fan motor stops once the door opens to reduce energy consumption
- Fitted with circulation fans to ensure even temperature and fast warm-up throughout the cabinet



● 304 stainless steel exterior and interior finish, provides high corrosion resistance properties, ensuring food safety standard



● Built-in handles at four sides for easy mobility



● 155mm heavy duty, non-marking swivel and braked castors for easy positioning



● Round corners design, easy for cleaning



● Adjustable anti-tilt trayslides, match GN design



● Patented semi frequency variable technique using electronic expansion valve controlled by VFD (variable frequency drive), can automatically adjust the operating parameters, ensuring wonderful working performance and lower energy consumption



● Self-closing doors design prevents heat ingress and reduces energy consumption

## BANQUET CART CHILLER & WARMER



## TECHNICAL DATA

Model	P16HF	P16SF
<b>Temp Range</b>	70°C ~ 82°C	-2°C ~ 4°C
<b>Capacity(L)</b>	345	428
<b>Rating Power</b>	1400	490
<b>Climate Class</b>	4/5/7	
<b>External Dimension (mm)</b>		
<b>Width</b>	781	781
<b>Depth</b>	872	885
<b>Height</b>	1770	2000
<b>Internal Dimension (mm)</b>		
<b>Width</b>	588	588
<b>Depth</b>	680	680
<b>Height</b>	1315	1220
<b>Thickness of 304 Grade Stainless Steel (mm) #304</b>		
<b>Exterior</b>	0.7	
<b>Interior</b>	0.5	
<b>Door or Drawer</b>	0.7	
<b>Open Depth (mm)</b>		
<b>Door Type</b>	1430	
<b>Compressor (HP)</b>	/	1/4
<b>Refrigerant</b>		
<b>Type</b>	/	R134a
<b>Standard Fitting for Door Type</b>		
<b>GN pan GN</b>	16	16
<b>Packing</b>	Simple package/Carton	
<b>Packing Size</b>	840*960*1845	860*960*2180
<b>Shipping</b>		
<b>Qty/20GP</b>	12	12
<b>Qty/40HQ</b>	26	26

Optional Refrigerant: R290

**Hotel  
Restaurant  
Catering Equipment**



## **CONTACT US:**

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