

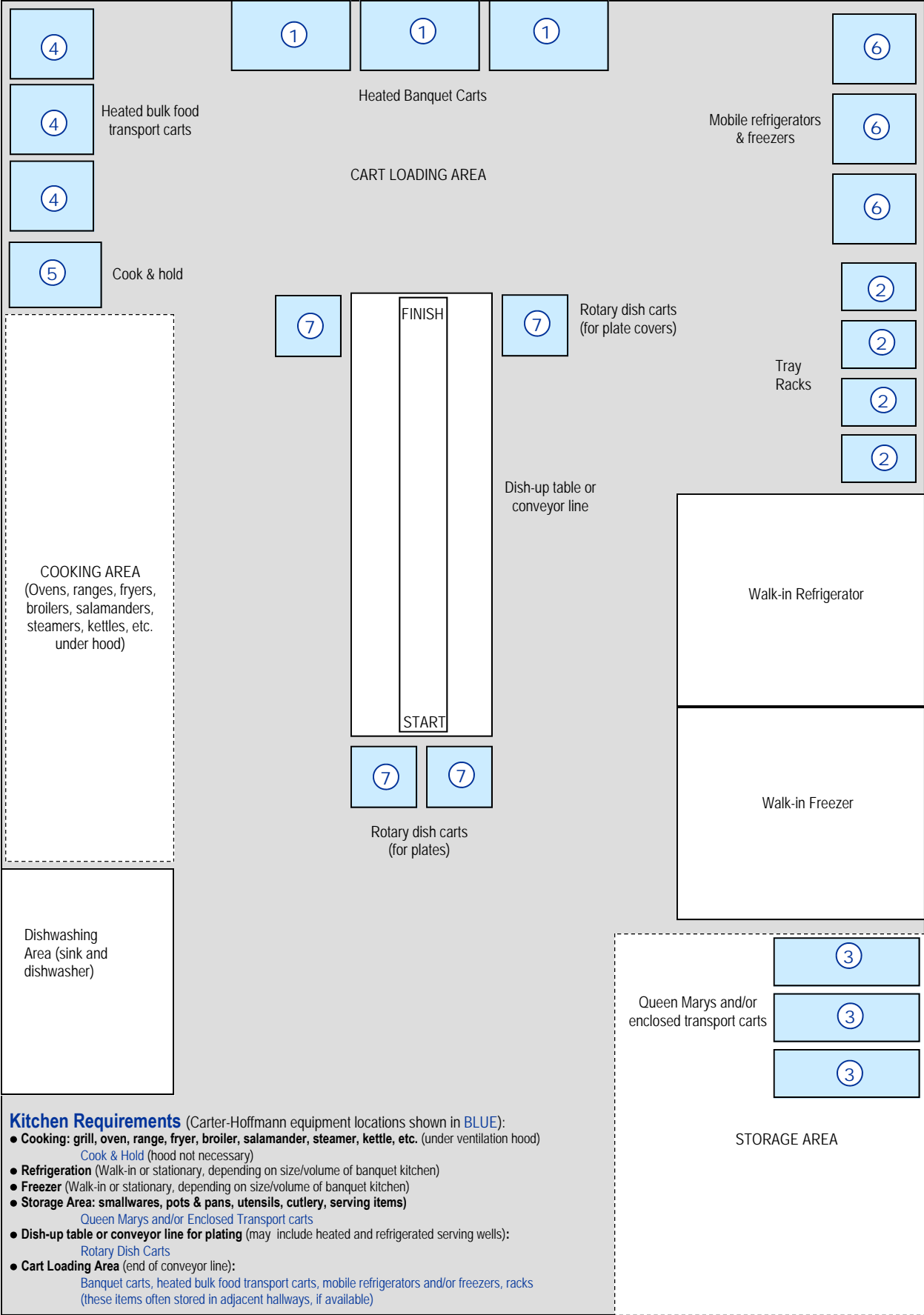
Banquet Application Guide



CARTER-HOFFMANN

PLAN
ECH.: 1/8" =

Banquet Kitchen Layout



- Kitchen Requirements** (Carter-Hoffmann equipment locations shown in BLUE):
- **Cooking:** grill, oven, range, fryer, broiler, salamander, steamer, kettle, etc. (under ventilation hood)
 - Cook & Hold (hood not necessary)
 - **Refrigeration** (Walk-in or stationary, depending on size/volume of banquet kitchen)
 - **Freezer** (Walk-in or stationary, depending on size/volume of banquet kitchen)
 - **Storage Area:** smallwares, pots & pans, utensils, cutlery, serving items
 - Queen Marys and/or Enclosed Transport carts
 - **Dish-up table or conveyor line for plating** (may include heated and refrigerated serving wells):
 - Rotary Dish Carts
 - **Cart Loading Area** (end of conveyor line):
 - Banquet carts, heated bulk food transport carts, mobile refrigerators and/or freezers, racks (these items often stored in adjacent hallways, if available)

Banquet Systems Equipment

① Banquet Carts: Four Distinct Series

Carter-Hoffmann makes a variety of banquet carts for plated meal service; one to suit any operation. When selecting carts, match the capacities of banquet carts to the average capacities of individual banquet rooms, not the overall capacity of the banquet hall. If there are narrow doorways, tight turns, or small elevators, verify that the cart dimensions will fit these spaces.



All banquet carts have Energy Star

EnduraHeat®: Serve at remote sites without spending a fortune on canned fuel. These carts have a unique, patented heat retention system to keep meals at serving temperatures for 2 hours—unplugged!



EquaHeat: These carts have canned fuel drawers and electric heat and deliver equal performance using either one. Precision-engineered baffles distribute heat evenly throughout.

Convertible Carts:

Serve plated meals or transport bulk food in pans to the buffet.



Classic Carts:

Classics feature a powerful and removable electric heating system and are ideal for most banquets.

② Aluminum Racks & Cabinets



For utility storage and transport of pans, Carter-Hoffmann all-welded racks and cabinets come in a variety of sizes and types; choose according to your operational needs. Carter-Hoffmann offers end-loaded and side-loaded bun pan racks, universal tray racks for a variety of pan sizes, oval tray racks, extruded side panel racks and enclosed aluminum cabinets.



③ Queen Marys & Enclosed Transport

These carts are ideal for transport of service items for set-up and tear-down of banquets, storage and transport of dishes, silverware, liquor, as well as receiving deliveries of food and other supplies.

Enclosed transporters are lockable and can be used to store and move valuable service items.



④ Heated Bulk Food Transport Carts

Move your feast with heated carts for bulk foods in pans. Great for transport and heated holding at buffets and remote serving locations. Use them for satellite transport to food courts and restaurants in distant or off-site locations. Carts come in many sizes and for a variety of pan sizes; electric or EnduraHeat® heating systems. Many models have Energy Star.



⑤ Cook & Holds

Roast to perfection with Carter-Hoffmann cook & hold cabinets. The secret is gentle air circulation that naturally browns roasts and seals in juices for an attractive appearance; and a gentle hold cycle to produce a tender texture. Eliminate the need for sauces, gravies or browning agents to dress them up! Cook in off-peak hours and without a hood (check local codes).



⑥ Mobile Refrigerators & Freezers



Move refrigerated items such as salads and desserts to your serving location, whether it's a banquet, a buffet or food court. With a heavy-duty compressor, recessed doors and all stainless steel construction, these carts can withstand the rigors of transport. Carts come with racks with channel slides for 18"x26" sheet pans or adjustable universal slide to accommodate sheet pans and hotel pans.

⑦ Rotary Dish Carts

Keep plates and covers where you need them, near the dish-up line! They come in both heated and unheated versions, so you can have heated plates and covers for hot meals and cold plates for desserts and salads. They feature a Lazy-Susan style platform with top and front doors for easy access. And they'll fit under a standard height counter to store dishes tucked out of the way when not in use.



See individual product specification sheets for complete information

Heavy-Duty Transport Packages



Marine & Heavy-Duty "Las Vegas" Packages

Carter-Hoffmann transport carts can be modified to suit cruise ship and heavy-duty applications. Contact us for assistance with specifying carts and available options.

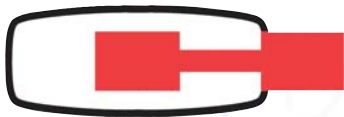
A typical **Marine Package** includes: transport latch(es), 6" polyurethane casters with roller bearings, thermometer protector, reinforced cord grip, tubular stainless steel handles, on/off switch protector, tray/rack hold downs, tamper-proof hold fasteners, reinforced base frame, silicone bulb gasket, PVC breaker strip, your option of 120, 220, 208 or 240 volt operation

A typical **Heavy-Duty "Las Vegas" Package** includes: top mounted transport latch(es), thermometer protector cover, menu card holder, reinforced bumper and mullion, extra heavy-duty hinges, reinforced cord grip, cord wrap and door bumpers

Banquet Carts - Plate Capacity Guide

	Model Number	Plates per Stack	# of Shelves	Plate Diameter (inches)									
				10 ½	10 ¾	11	11 ¼	11 ½	12	12 ¼	12 ½	12 ¾	
EqualHeat	BB700	5	3	60	60	60	60	45	45	45	30	30	
	BB1100	4	3	96	96	96	96	96	72	60	60	60	
	BB1300	5	3	120	120	120	120	120	90	75	75	75	
	BB1600	5	3	150	150	150	135	135	120	120	105	105	
	BB1300XX	5	3	150	150	135	135	120	120	120	120	120	
Classic Carts	BB40	6	2	48	48	48	48	48	36	24	24	24	
	BB48	5	3	60	60	60	60	60	45	30	30	30	
	BB60	5	2	72	72	60	60	48	48	48	48	36	
	BB64	5	4	80	80	80	80	80	60	60	60	60	
	BB72	5	3	90	90	75	75	60	60	60	60	45	
	BB90	3	5	90	75	75	75	75	60	60	45	45	
	BB96/BB96E	5	3	120	120	105	90	90	90	75	75	75	
	BB100	5	4	120	120	120	120	100	100	100	80	80	
	BB120/BB120E	6	3	144	126	126	108	108	90	90	72	72	
	BB150/BB150E	6	3	180	162	162	144	144	144	126	108	108	
	BB200D	5	4	200	200	180	180	160	160	120	120	100	
	BB96X	5	3	120	120	120	120	120	120	120	105	105	
	BB120X	6	3	144	144	144	144	144	144	144	126	126	
	BB150X	6	3	198	180	180	180	180	180	162	144	144	
	BB96XX	5	3	135	135	135	135	120	120	120	120	120	
	BB120XX	6	3	162	162	162	162	144	144	144	144	144	
	BB150XX	6	3	234	216	198	198	180	180	180	180	180	
	Convertibles	BB1000	4	3	120	120	120	120	108	96	96	96	96
		BB1200	5	3	150	150	150	135	120	120	120	120	120
BB1824		3	2	24	24	24	18	18	12	12	12	12	
BB1848		4	3	48	48	48	27	27	18	18	18	18	
BB1864		4	4	64	64	64	36	36	24	24	24	24	
EnduraHeat	BR96	4	3	96	96	96	96	96	72	60	60	60	
	BR120	5	3	120	120	120	120	120	90	75	75	75	
	BR150	5	3	150	150	150	135	135	120	120	105	105	
	BR1000	4	3	120	120	120	120	108	96	96	96	96	

NOTE: Capacities based on common plate depth and combined plate/cover height of 2.5". Due to the wide variety of plate thicknesses and depths as well as plate cover heights, actual capacities may vary. To calculate estimates of plate capacity, refer to Catalog.



CARTER-HOFFMANN

1551 McCormick Avenue, Mundelein, IL 60060 U.S.A.
Tel 847.362.5500 • 800.323.9793 • Fax 847.367.8981

www.carter-hoffmann.com email: sales@carter-hoffmann.com

Form BAG1010