

# Banquet cart plate capacity guide

	Model Number	Plates per stack	# of shelves	Plate/Cover diameter (inches)								
				10 <sup>1/2</sup>	10 <sup>3/4</sup>	11	11 <sup>1/4</sup>	11 <sup>1/2</sup>	12	12 <sup>1/4</sup>	12 <sup>1/2</sup>	12 <sup>3/4</sup>
EquaHeat	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 Carters	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	105	105	
	BB120X	6	3	144	144	144	144	144	144	126	126	
	BB150X	6	3	198	180	180	180	180	162	144	144	
	BB96XX	5	3	135	135	135	135	120	120	120	120	
	BB120XX	6	3	162	162	162	162	144	144	144	144	
	BB150XX	6	3	234	216	198	198	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
EnduraHeat	BB1864	4	4	64	64	64	36	36	24	24	24	24
	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
Gridless	GTH120	5	3	120	120	120	120	120	90	75	75	75

**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.

**Mobile Feasts  
Made Easy**  
*Food Transport Guide*



## Marine & Heavy-Duty "Las Vegas" Packages

Transport carts can be modified to suit cruise ship and heavy-duty applications.

- **Marine Package:** transport latch(es), 6" polyurethane casters with roller bearings, thermometer protector, reinforced hold fasteners, reinforced base frame, silicone bulb gasket, PVC breaker strip, your option of 120, 220, 208 or 240 volt operation
- **Heavy-Duty "Las Vegas" Package:** 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

\*Download specification sheets for full details.

**Everything you need to serve a crowd!**

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## No other carts keep meals as fresh!

Carter-Hoffmann pioneered the first food transport carts over 75 years ago. Over the decades, we have continued to improve and expand our offering. From the tried and true Classic Carters to our latest... Gridless, we have the largest variety of carts to suit any operation. Leading chefs and food service directors across the world rely on Carter-Hoffmann to make their mobile feasts a success!

## Banquet Carts

Plated Meal Services



### Banquet Carts: Five Distinct Series

Carter-Hoffmann makes a variety of banquet carts for plated meal service; one to suit any operation. There is a variety of heating styles and carts come in capacities of 40 to 200 plates.

- **Gridless®**

Go off the grid and serve everywhere with a Gridless banquet cart. It has on-board batteries to power the fans, heating elements and controls for 4-6 hours...unplugged. Operation continues just the same as if it were plugged in!

- **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 ducting distributes heat evenly throughout.

- **Convertible Carters**

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

- **Classic Carters**

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



## Heated Transport Carts

Bulk Food Transport



### Hot, fresh, safe... all the way to the table

Move your feast with heated carts for bulk foods in pans. Great for transport and 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, Gridless® or EnduraHeat® heating systems.



## Plate Storage

Rotary Dish Carts



### Handy plate storage... where you need it

Keep plates and covers 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.



## Support Equipment

Aluminum Racks, Cabinets & Queen Marys



### Complete your food service transport

For utility storage and transport of pans, Carter-Hoffmann's 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, Queen Mary's, oval tray racks, extruded side panel racks and enclosed aluminum cabinets 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.



## Mobile Refrigerators



### Cool moves

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. They come with racks with channel slides for 18"x26" sheet pans or adjustable universal slides to accommodate sheet pans and hotel pans.

