

Service Trolleys Heated Banquet Trolley -10x2/1 GN



351156 (BT1021H)

Heated banquet trolley -10x2/1GN

Short Form Specification

Item No.

Constructed in double-walled, 304 AISI stainless steel with expanded polyurethane insulated panels. Ergonomic handles for easy movement. Temperature can be set from 30°C to 90°C with digital display. Humidity can be added inside the chamber to keep food from drying. N. 2 fixed castors and N. 2 swivelling castors with brakes, mm125 in diameter. Full perimeter bumpers for added shock protection. By using the optional eutectic plates it is possible to keep dishes at a temperature of +5°C for about two hours. Load capacity: 170 Kg.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #	 	

Main Features

- Temperature set-up from +30°C to +90°C, monitored through the digital display, allows to adjust temperature to the specific requirements of the hot dishes.
- Trolley reaches set temperature of 90°C in approximately 35 minutes.
- Heating via dry heat or moisturized air heating, which prevents food from drying out.
- Capable of holding GN 2/1 and GN 1/1 containers or plates on grids (grids included).
- Ergonomic handles to facilitate handling.
- Complies with main international certification bodies and is CE marked.

Construction

- Constructed in double-walled 304 AISI stainless steel with insulated panels.
- Thick, all-round perimetral bumpers on sides, doors and handles to improve shock absorption.
- Two fixed and two swivelling castors with brakes, all 125 mm in diameter.
- Equipped with spiral cable.

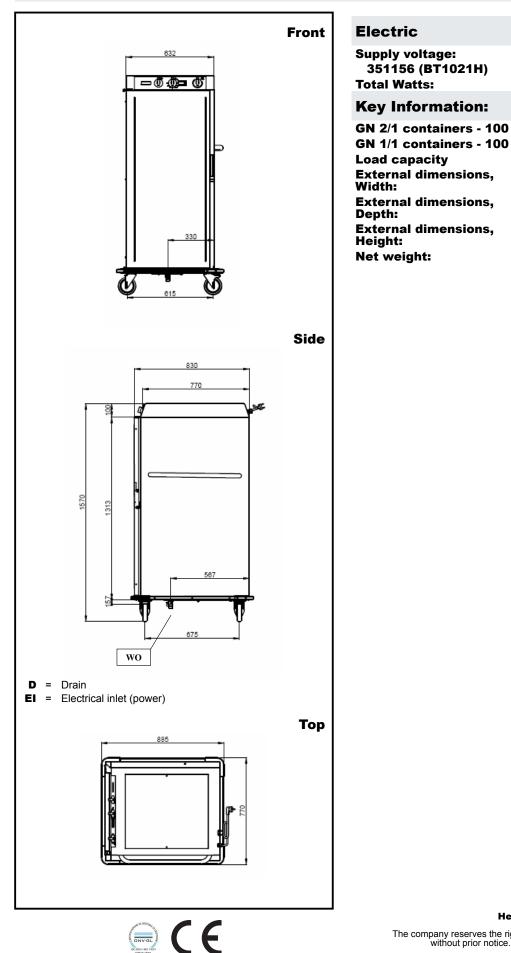
Optional Accessories

• Pair of AISI 304 stainless steel PNC 922175 grids, GN 2/1

APPROVAL:



Service Trolleys - Heated Banquet Trolley 10x2/1 GN



0 ISO 9001; ISO 14001 170 kg

2.7 kW

230 V/1N ph/50/60 Hz

ISO 9001; ISO 14001

770 mm

885 mm 1570 mm

118 kg

Service Trolleys Heated Banquet Trolley - 10x2/1 GN

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.