

SERVICE TROLLEYS
HOT BANQUET TROLLEY (10 GN 1/1-65)



MAIN FEATURES

- * The convection-heated banquet trolleys can be used dry or with moist air, depending on what is best for your food.
- * Digital control with cabinet temperature display and setting.
- * Large storage area suitable to contain 1/1 GN containers or shelves on anti-tilt pressed runners.
- * Optimized bottom to up forced air flow provide even temperature distribution and fast heating in any conditions.
- * Protective rubber wedges against impact around the device.
- * High quality thermal insulation of the cabinet for energy saving.
- * Silicone gasket prevents heat escape.
- * Up to 85°C heta setting option in the cabinet.
- * 5-stage steam system
- * Easy transport.

CONSTRUCTION

- * Constructed from the highest quality stainless steel.
- * Interior base with corners, pressed from a single sheet.
- * Easy access to the main components for maintenance.
- * Ergonomic locking system.
- * 2,5 lt. water tank capacity.
- * Doors are self-closing and can be fully opened up to 270°
- * Right hinged door as factory setup.

OPTIONS

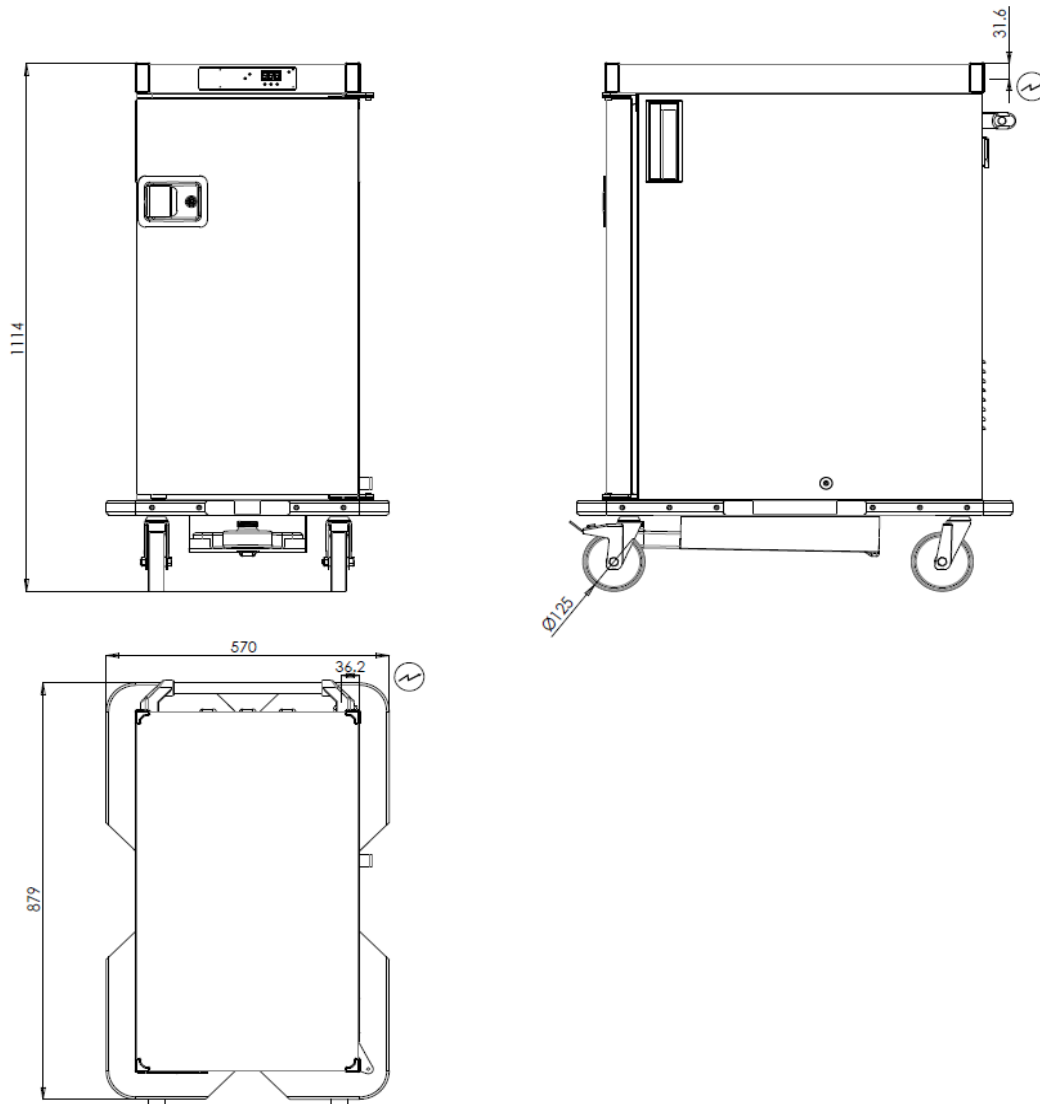
- * Stainless steel shelf

ACCESSORIES

STANDARDS

- * EN 60335-1 European Standard relating to safety of household and similar electrical appliances
- * EN 60335-2-49 European Standard relating to particular requirements for commercial electric hot cupboards



SERVICE TROLLEYS
HOT BANQUET TROLLEY (10 GN 1/1-65)

DIMENSIONS (Net)

* Width (mm)	570
* Depth (mm)	879
* Height (mm)	1114
* Weight (kg)	63

DIMENSIONS (Shipping)

* Width (mm)	
* Depth (mm)	
* Height (mm)	
* Weight (kg)	
* Volume (m ³)	

TECHNICAL SPECIFICATIONS

* cabinet capacity	10 GN 1/1 65mm
* Regulating Temperature	30-85 °C


ELECTRICITY

* Power:	1,5	kW
* Supply Voltage:	230V / NPE 50 Hz	
* Protection Class:	IP X3	


WATER-IN

* Cold Water Inlet:	Pressure (min-max)	bar	kPa	Temperature (min-max)	°C
* Hot Water Inlet:					
* Hardness:	F				


DRAIN

*
*