

*Complete program
Banquet trolley*



[Cold and warm banquet system]





***For a successful banquet:
Heated or refrigerated food ready for serving***

The demands could not be more different: Small or large congresses, seminars, family celebrations in large or small kitchens. No two banquets are ever the same, especially when the quality and the temperature of the food both need to be exactly right. With the Banquet Trolley from Rieber, these requirements can be met economically and appetisingly for the guest. The food can be portioned in advance and parked in pre-heated or refrigerated banquet trolleys until it is time to eat. Even changed schedules or delayed guests are no longer a threat to the success of the banquet.



. . . with the Rieber banquet trolley.

Carcass in stainless steel. Cupboard compartment with seamless deep-drawn shelf rails. Tilt protection (for 115 mm rail clearance) for stainless steel grilles or GN containers. Carcass and doors double-walled and insulated. The compartment divisions comply with Gastronorm dimensions. Doors with silicone seals, automatic click-in catch, can be opened up to 270°/180°. The interior surfaces are smooth and easy to clean. All-round roof gallery and impact frame for heated banquet trolley. Two pushing handles on face side.





Function

Heating without humidity

Check whether the water tray in the base is empty. Close doors, set temperature using the digital control system and press green rocker switch. The control lamp will light up and the circulating air ventilator will start. The digital display shows the temperature development.

Heating with humidity

Before heating, fill the base container up to the rim with water. Replace lid again. You can select the desired humidity level via an extra knob. Heat and humidity are evenly distributed via the special air guides.

Base tray

with air channel for 1-part version

Base tray

with air channel for 2-part version

Central control system

Comprising an ON/OFF switch, digital display, humidity control



The banquet trolley for warm food

The integrated circulating air heating means that +80 °C can be reached in only 30 minutes. The temperature can be regulated from +30 °C to +100 °C by means of a thermostat. Optional, heating with or without humidity.

Units are ready for connection with a 2 m spiral cable, earthed plug and cable holder. Rustproof castors in accordance with DIN 18867 Part 8, wheel diameter 200 mm, 2 fixed castors and 2 swivel castors with brake.

Rated voltage 1 N AC 230 V 50 Hz.



BKW 1 x 2/1 GN heated


Dimensions 777 x 837 x 1712 mm

Empty weight 120 kg

Total connected load 2000 Watt

Clearance between rails 115 mm

Max. no. of stainless steel grilles GN 2/1 11

Storage capacity 

Stacked plates with bowl covers (see top photo on page 4)

ø 260 mm 64

Plates not stacked

ø 260 mm 44 (4 per grille)

ø 310 mm 22 (2 per grille)

Order no. 88230104

Clearance between rails 70 mm (without tilt-protection)

Max. no. of stainless steel grilles GN 2/1 18

Storage capacity 

Stacked plates ø 260 mm 72 (max. height 60 mm, 4 per grille)

ø 310 mm 36 (max. height 60 mm, 2 per grille)

Order no. 88230105

BKW 2 x 2/1 GN heated


Dimensions 1490 x 837 x 1712 mm

Empty weight 200 kg

Total connected load 2700 Watt

Clearance between rails 115 mm

Max. no. of stainless steel grilles GN 2/1 2 x 11

Storage capacity 

Stacked plates with bowl covers (see top photo on page 4)

ø 260 mm 160 

Plates not stacked

ø 260 mm 110 (5 per grille)

ø 310 mm 88 (4 per grille)

Order no. 88230203

Clearance between rails 70 mm (without tilt-protection)

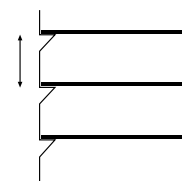
Max. no. of stainless steel grilles GN 2/1 2 x 18

Storage capacity  

Stacked plates ø 260 mm 180 (max. height 60 mm, 4 per grille)

ø 310 mm 144 (max. height 60 mm, 2 per grille)

Order no. 88230204



Rail clearance: Describes the maximum useful height between the shelves



*Evaporator above in
1-part version*

*Evaporator in centre in
2-part version*

Control system




The banquet trolley for cold food

The temperature can be regulated from -12 °C to +8 °C by means of a thermostat, with memory function.


Units are ready for connection with a 2 m spiral cable, earthed plug and cable holder. Rustproof castors in accordance with DIN 18867 Part 8, wheel diameter 200 mm, 2 fixed castors and 2 swivel castors with brake. Rated voltage 1 N AC 230 V 50 Hz.

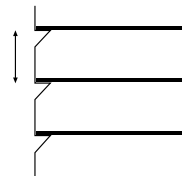


BKW-KF 1 x 2/1 GN refrigerated

Dimensions	804 x 884 x 1755 mm
Empty weight	150 kg
Total connected load	600 Watt
Storage capacity*	
Plates not stacked	
ø 260 mm	40 (4 per grille)
ø 310 mm	20 (2 per grille)
Clearance between rails	115 mm
Max. no. of stainless steel grilles GN 2/1	10
Order no.	88 23 04 02

BKW-KF 2 x 2/1 GN refrigerated

Dimensions	1487 x 884 x 1755 mm
Empty weight	215 kg
Total connected load	600 Watt
Storage capacity*	
Plates not stacked	
ø 260 mm	88 (4 per grille)
ø 310 mm	44 (2 per grille)
Clearance between rails	115 mm
Max. no. of stainless steel grilles GN 2/1	2 x 11
Order no.	88 23 04 01



Rail clearance:
Describes the maximum useful height between the shelves

* Size of stainless steel grilles: 650 x 530 mm; the grilles are also suitable for smaller plates, dessert bowls, bottles etc.



*Traditional simple castors:
Hard impacts are directly transferred*

Your food is better protected on spring-loaded castors



*Spring-loaded double castors:
Hard impacts are softened*

Canteen units are heavily used; however until now little attention has been paid to the comfort of the castors although using spring-loaded double castors can make a significant difference. Spring-loaded double castors (wheel diameter 150 mm) provide twice the wheel contact and therefore reduce the castor resistance. Small bumps on the floor are balanced out and the integrated springs reduce the hard impacts.

The benefits are obvious: Easier handling thanks to less castor resistance, quiet operation thanks to low noise emission and gentler transportation of loaded menu plates. The transported food is treated with more care and remains appetising for longer. The spring-loaded double casters are available as an accessory for banquet trolleys. Just ask us!

**Quality
which stands for itself**



Technical details

Accessories:

Electrically driven:

Steered using additional twist handles on both sides. There are two possible speeds forwards and backwards. There is also an emergency off switch as a safety precaution. Just ask us!

All-round top gallery for heated banquet trolley

Recessed pushing handle for heated banquet trolley

All-round bumper





Accessories

Stainless steel bowl cover,

single-walled, matt, with hole,
with groove for deep soup bowl,
dia. 265 mm, height 49 mm,
weight 410 g

Order no. **89080131**

Stainless steel grille

Size 2/1, weight approx. 2.3 kg,
load capacity approx. 80 kg for
even loads

Order no. **84140101**

Stainless steel plate carrier

for 6 portioned plates
up to ø 260 mm

Order no. **88230501**

Stainless steel bowl cover,

single-walled, polished, with hole,
with groove for deep soup bowl,
dia. 265 mm, height 49 mm,
weight 410 g

Order no. **89080331**

Stainless steel grille

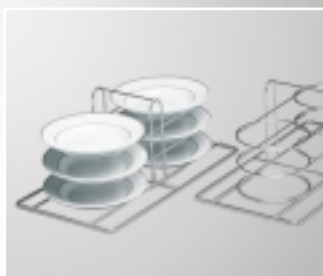
Size 2/1, lightweight version,
weight approx. 1.5 kg,
load capacity approx. 60 kg for
even loads

Order no. **84140106**



Gastronorm containers

see extra brochure



***Hungry for more?
We will be glad to advise you.***

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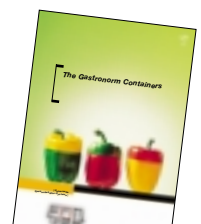
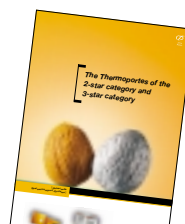
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