



**More Info**

Data sheet



## Banquet trolley 2x 2/1 heated - 115 mm

**The heated double GN 2/1 banquet trolley.**

The robust banquet trolley divided into two cupboard compartments, with heatable, precise and powerful circulating air heating (digitally controllable) is used for the safe transport of food, for keeping ready-to-serve food hot and for serving food at the same time in a GN system or plate system. For more flexibility and perfect food quality for any banquet - from the portioning to the consumption. Can be heated reliably wet and dry; dry heating provides significant energy savings and less cleaning of the base well is required. With an all-round gallery for the transport of additional equipment.

GN 2/1 grilles and GN containers can be inserted directly into the cupboard compartments. The pre-portioned plates can be transported on the grilles with an additional plate carrier (for 6 plates) with cloches for optimal protection of the food.

Also thanks to the space-efficient configuration with GN containers and GN thermo-plates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid. Additional cooling option is possible with the insertion of GN 1/1 cooling pellets; the cold air is distributed evenly in the interior in circulating air mode.

Retrofittable with a CHECK sensor for seamless and automatic temperature documentation during transport. Clear identification and connection to the CHECK CLOUD are possible with the QR code.

## TECHNICAL SPECIFICATIONS

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Dimensions	1490 x 837 x 1712 mm
Material	stainless steel 1.4301 (CNS)
Weight	176 kg
Connected load	2.900 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	2.000 mm
Heating Area	+30°C to +100°C
Protection class	IPX5
Support rails	22
Rail distance	115 mm
Impact protection	4 corner bumpers
Castor	2 fixed-; 2 swivel castors
Wheel diameter	200 mm
Max. loading capacity	220 kg
<b>Order number</b>	<b>88 23 02 03</b>

## BENEFITS

Rustproof, high-quality, hygienic stainless steel (interior and exterior).

Outer sides of the interior with seamlessly deep-drawn support rails, with support rails in the centre.

Base with a recessed water well for optimal humidification.

Double-walled insulation, low loss of heat/cold.

Uniform heat distribution, even when fully loaded.

Central control and separate humidification controller.

Mobile with robust, rustproof, fixable castors.

Deep-drawn recessed grips on both sides and integrated pushing handles.

Self-closing doors with a silicone seal.

Corner bumpers for impact protection and a shock-proof switching element.

Central support rails can be completely removed.

Base well with an integrated drainage cock, quick and easy cleaning.

Hygienic surfaces, splash-proof (IPX4).