



- Specifications of Product:
- * Heated banquet with single inox door
 - * 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. Fully compliant HACCP digital controls include visible alarms.
 - * Large storage area suitable to contain 2/1 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.
 - * Cabinet fitted with up to 70 mm thickness of polyurethane insulation for best insulating performance with 100% environmental protection.
 - * Removable triple-chamber balloon magnetic gasket to improve insulation and reduce energy consumption.
 - * Spacers on the sides-end ensure that the convection air in the interior of the banquet trolley can circulate all around, achieving temperature distribution which is as even as possible.
 - * The slide-in convection-heated module can be removed particularly easily.
 - * The water tank for the moist-air heating can also be removed conveniently.
 - * Manual water refilling.

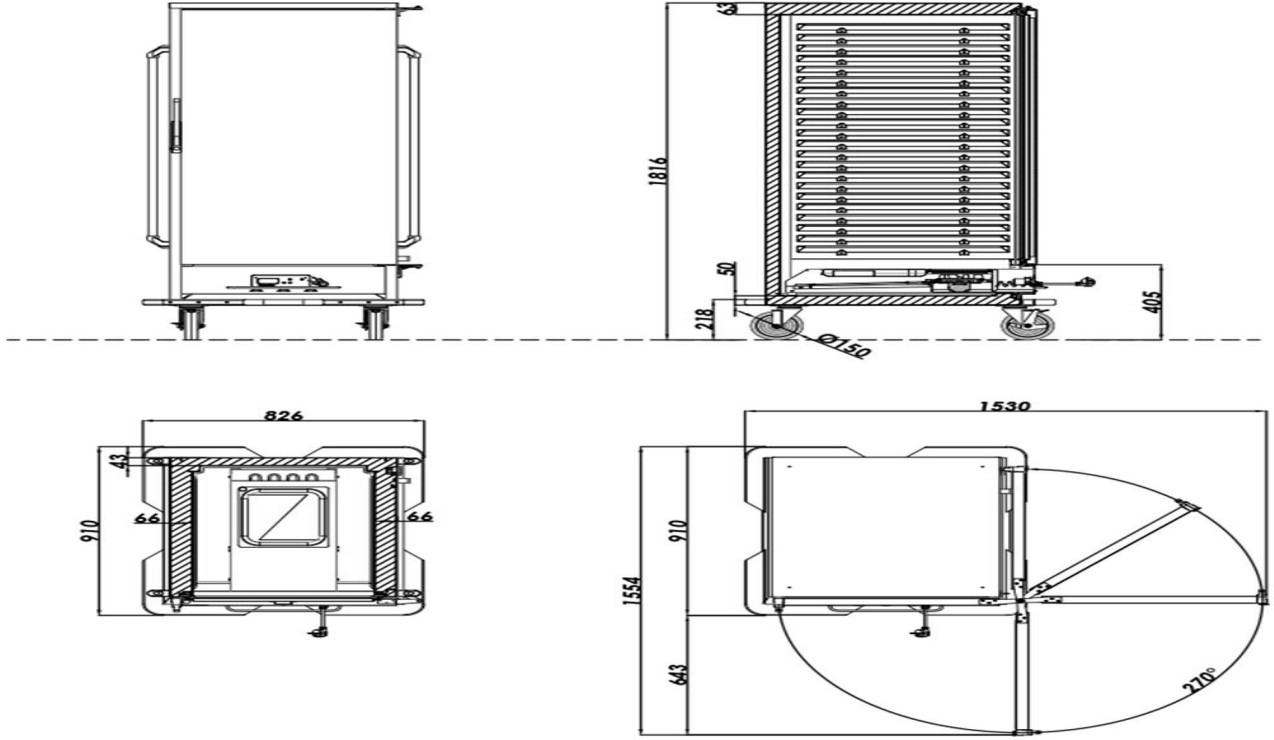
Optional Accessory: *Stainless steel shelf

Product Dimensions

Length of Product (mm).....: 826
 Width of Product (mm).....: 910
 Height of Product (mm) H.....: 1816
 Net Weight (Kg).....: 114
 Gross Weight (Kg).....: 129
 Volume of Product (m3).....: 1,3650
 Capacity.....: GN2/1 x 11 Ad.

Package Dimensions

Leight of Package (mm): 876
 Width of Package (mm): 960
 Height of Package (mm): 1.866
 Volume of Package (m3): 1,5692
 Product Number in Package.....: 1



Electrical Specifications

Electrical Power (kW): 2 kW
Volt (Monophase/Triphase): 220-240 V
Electrical Frequency (Hz).....: 50 Hz

Gas Specifications

Gas Type

Other Technical Specifications

Cooling Gas:---

Max Noise (dBA): 60
Protection Class: IPX5