



Data sheet



## Banquet trolley 2/1 heated - rails 70mm



More Info

The heated GN 2/1 banquet trolley.

The robust banquet trolley 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 compartment. 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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|                       |                            |
|-----------------------|----------------------------|
| Material              | stainless steel 1.4301     |
| Dimensions            | 777 x 837 x 1712 mm        |
| Weight                | 108 kg                     |
| Connected load        | 2,25 kW                    |
| Rated voltage         | 1N AC 230 V 50/60 Hz       |
| Plug type             | Safety switch (type F)     |
| Cable length          | 2000 mm                    |
| Heating Area          | +30°C to +100°C            |
| Protection class      | IPX5                       |
| Support rails         | 18                         |
| Rail distance         | 70 mm                      |
| Max. loading capacity | 120 kg                     |
| Impact protection     | 4 corner bumpers           |
| Castor                | 2 fixed-; 2 swivel castors |
| Wheel diameter        | 200 mm                     |
| <b>Order number</b>   | <b>88 23 01 05</b>         |

## BENEFITS

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

Interior with seamlessly deep-drawn support rails. tilt-proof.

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 grip and an integrated pushing handle.

Self-closing door with a silicone seal.

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

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

Hygienic surfaces, splash-proof (IPX4).