







## Banquet trolley 2x2/1 light heated - 70

The heated double GN 2/1 banquet trolley in a reduced version.



More Info

The robust banquet trolley divided into two cupboard compartments, with analogue circulating air heating 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.

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 thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid.

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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stainless steel 1.4301
1490 x 837 x 1674 mm
172 kg
2,4 kW
1N AC 230 V 50/60 Hz
Safety switch (type F)
2000 mm
+30°C to +90°C
IPX5
36
70 mm
220 kg
4 corner bumpers
2 fixed-; 2 swivel castors
200 mm

Order number 88 23 02 12

## BENEFITS

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

Interior with seamlessly deep-drawn support rails.

Double-walled insulation, low loss of heat.

Uniform heat distribution, even when fully loaded.

Integrated temperature display in the door.

Mobile with robust, rustproof, fixable castors.

With an ergonomic pushing handle on the face side.

Self-closing door with a silicone seal.

Corner bumpers for impact protection and a shockproof switching element.

Hygienic surfaces, quick and easy cleaning, splash-proof (IPX4).