



Data sheet

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

The heated double GN 2/1 banquet trolley.



More Info

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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Material	stainless steel 1.4301
Dimensions	1490 x 837 x 1712 mm
Weight	183 kg
Connected load	2,9 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	IPX4
Support rails	36
Rail distance	70 mm
Max. loading capacity	220 kg
Impact protection	4 corner bumpers
Castor	2 fixed-; 2 swivel castors
Wheel diameter	200 mm
<b>Order number</b>	<b>88 23 02 04</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).