

code: 7919.70182.00

SERVICE TROLLEYS HOT BANQUET TROLLEY (11 GN 2/1-100)

model:

OBA 70182











MAIN FEATURES

- * 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.
- st The water tank for the moist-air heating can also be removed conveniently.
- * Manual water refilling.

CONSTRUCTION

- * Constructed from the highest quality AISI 304 Stainless steel.
- * Interior base with corners, pressed from a single sheet.
- * Easy access to the main components for maintenance.
- * Lockable with magnetic strong handle door.
- $^{\ast}~$ High density (40-42 kg/m³) polyurethane CFC and HCFC-free insulation.
- * Doors are self-closing and can be fully opened up to 270°
- * Right hinged door as factory setup.

OPTIONS

* Stainless steel shelf

ACCESSORIES

STANDARDS

European Standard relating to safety of household and similar electrical appliances

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EN 60335-2-49 European Standard relating to particular requirements for commercial electric hot cupboards





