

Food service cart WB2110



- ▶ Tank: 2 x 1/1 GN, 200 mm deep
- ✓ Water heated
- ✓ Heating zones can be controlled separately



- ▶ Water drain tap

Description

The mobile buffet: Keeping food warm and transportation. A completely warm buffet can be opened very quickly.

Features

- Power load: 1,4 kW | 230 V | 50-60 Hz
- Number of tanks: 2
- Temperature range: 30 °C to 90 °C
- Control unit: Electronic Toggle
- Protection class: IP24
- Basin size, GN format: 2 x 1/1 GN
- Water drain tap: Yes
- Control lamp: Heat up ON/OFF
- Heating zones can be controlled separately: Yes
- Temperature control: Stepless
- Swivel casters: 4 swivel casters, 2 with brake
- Depth GN container max.: 200 mm
- Heating type: Water heated
- ON/OFF switch: Yes
- Thermostat: Yes

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- Diameter casters: 125 mm
- Length cable: 1,6 m
- Connection cable type: Spiral cable
- Delivery state: Permanently mounted
- Wheel buffer: -
- Not included in delivery: GN containers
- Material: CNS 18/10
- Important information: -
- Base shelf: Dimensions: W 600 x D 730 x H 370 mm
- Size: W 655 x D 900 x H 910 mm
- Weight: 38.8 kg



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Add on Products

Oil and grease remover F1L



- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: -
- Order quantity unit: 1 box (6 bottles)

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