

Banqueting Trolleys

Electrolux Professional offers a range of trolleys suitable for the transport of food, from the kitchen to the area of distribution, and its maintenance at the right, either hot or cold, temperature. These trolleys are ideal for use in banqueting halls, in that they allow plated meals to be maintained at the right temperature, therefore making them ready to serve immediately. The range consists of 2 heated and humidified models to maintain food at a hot temperature (+65°C) with just the right amount of humidity or refrigerated by using eutectic plates.



CBAE20U

Functionality

- They can hold 1/1 or 2/1 GN containers; plates placed on 2/1 GN grids, these plates can be placed in thermocontainers consisting of an insulated underplate and lid (40 can be held by Model CCB 10 and 80 by Model CCB 20); serving dishes (one or more per grid depending on their size); stacked soup dishes with a diameter of 260 mm (350 can be held by Model CCB 10 and 700 by Model CCB 20), etc.
- The maximum load capacity is 170 kg for Model CCB 10 and 350 kg for Model CCB20.
- Fan and device for choking the air flow inside the chamber to ensure uniform heat distribution.
- The units are heated by Incoloy armoured elements with thermostatically controlled

temperature from 30°C to 90°C and temperature display supplied as standard.

- Water container for humidifying the inside of the chamber.
- Using the eutectic plate, which has been refrigerated beforehand in a freezer at -25°C, it is possible to keep dishes at a temperature of +5°C for about two hours. These eutectic plates, supplied as accessories, should be placed on the grids inserted in the runners in the top of the unit. For Model CCB 10 two eutectic plates, placed on a 2/1 GN grid, are necessary whilst 4 eutectic plates are needed for Model CCB 20, placed on two 2/1 GN grids.

Realability

- Constructed in double-walled, 304 AISI stainless steel with expanded

polyurethane insulating panels.

- Doors with a silicone rubber seal and recessed handles.
- The trolleys have two fixed castors and two swivelling castors with brakes, all 160 mm in diameter. The trolleys also have rubber bumpers, which do not mark, on all four corners. All models comply with the standards required by the main international approval bodies and are CE marked.

Cleanability

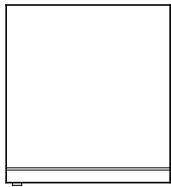
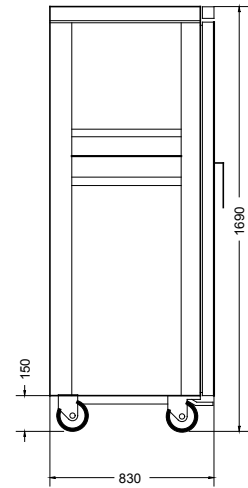
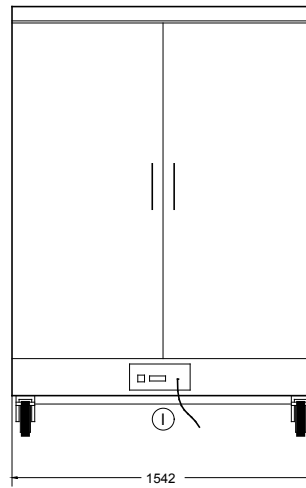
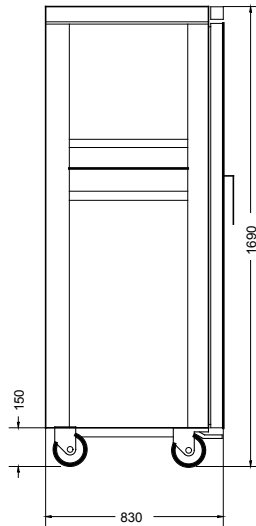
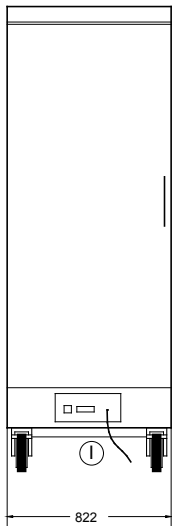
- 304 AISI stainless steel wire supports with a 109 mm pitch, completely removable to facilitate cleaning.
- Removable electrical components drawer to facilitate complete cleaning of the trolley with a pressure hose.



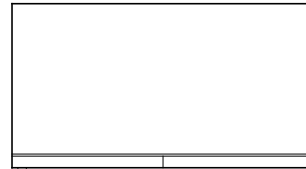
Electrolux

351111

351113



ITC-S33001



ITC-S33002

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GAF010

2008-04-04

Subject to change without notice

	BTR102H 351111	BTR202H 351113
LEGEND		
I - Electrical connection	220/240 V, 1N, 50/60	220/240 V, 1N, 50/60
TECHNICAL DATA		
External dimensions - mm		
width	822	1542
depth	830	830
height	1690	1690
Wheel		
material	Zinco	Zinco
diameter	Ø 160	Ø 160
Net weight - kg.	100	165
ACCESSORIES		
EUTECTIC PLATE FOR BANQUET TROLLEYS	850405	850405