







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

2,1 kW | 230 V | 50-60 Hz • Power load:

· Number of tanks:

• Temperature range: 30 °C to 90 °C · Control unit: Electronic

Toggle IP24

• Protection class: • Basin size, GN format: 3 x 1/1 GN · Water drain tap: Yes · Control lamp: Heat up ON/OFF

• Heating zones can be controlled separately:

Temperature control:

• Delivery state: Permanently mounted • Swivel casters: 4 swivel casters, 2 with brake

· Depth GN container 200 mm

max.:

• Heating type: Water heated • ON/OFF switch: Yes • Thermostat: Yes 125 mm • Diameter casters: • Length cable: 1,7 m

• Connection cable type: Spiral cable

· Wheel buffer: · Not included in delive-GN containers

ry:

• Base shelf: Dimensions: W 600 x D 1135 x H

370 mm CNS 18/10

 Material: • Important information:

• Size: W 655 x D 1,300 x H 910 mm

• Weight: 54 kg









Food service cart WB3110

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)

• Designed for: Wipe-off work surfaces, stainless steel surfaces

Tiled walls and floors

Highly effective against deposits in coffee cans

Machines, appliances