







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

1,4 kW | 230 V | 50-60 Hz • Power load:

· Number of tanks:

• 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

• Temperature control: Stepless

controlled separately:

• 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: 1,6 m • Connection cable type: Spiral cable • Delivery state: Permanently mounted

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

CNS 18/10 • Material:

• 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











Food service cart WB2110

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