ozli		
code:	SERVICE TROLLEYS	model:
7868.52180.11	HOT BANQUET TROLLEY (20 GN 1/1-65)	OZH-BCS-SD-1F
Hygiene		Easy Maintenance
Heavy Duty		Efficiency
MAIN FEATURES           * The convection-heated banquet trolleys can be used dry or with moist air, depending on what is best for your food.		
<ul> <li>Digital controls with cabinet temperature display and setting.</li> <li>Large storage area suitable to contain 1/1 GN containers or shelves on anti-tilt pressed runners.</li> <li>Optimized bottom to up forced air flow provide even temperature distribution and fast heating in any conditions.</li> <li>Protective rubber wedges aganist impact around the device.</li> <li>High quality thermal insulation of the cabinet for energy saving.</li> <li>Silicone gasket prevents heat escape.</li> <li>Up to 85°C heat setting option in the cabinet.</li> <li>5-stage steam system</li> <li>Easy transport.</li> </ul>		
CONSTRUCTION		
<ul> <li>Constructed from the highest quality stainless steel.</li> <li>Interior base with corners, pressed from a single sheet.</li> <li>Easy access to the main components for maintenance.</li> <li>Ergonomic locking system.</li> <li>2,5 It. water tank capacity.</li> <li>Doors are self-closing and can be fully opened up to 270°</li> <li>Right hinged door as factory setup.</li> </ul>		
OPTIONS     Stainless steel shelf		
ACCESSORIES		
STANDADDS		
* EN 60335-1 * * EN 60335-2-49	STANDARDS European Standard relating to safety of household and similar electrical appliances European Standard relating to particular requirements for commercial electric hot cupboards	()

