

BAIN-MARIE TROLLEY 2/1.

€570.00

SKU:

7088.0200

Bain-marie trolley 2x 1/1 GN – mobile and professionally designed



This bain-marie trolley is ideal for professional kitchens, catering, and buffets where hot dishes need to be served in an organized and temperature-controlled way. Thanks to its powerful heating system, the water bath remains stable and suitable for long-term use in busy environments. The trolley is fully mobile and can be easily used in different locations. It is supplied including 2x 1/1 GN containers made of SS304 and features an SS304 stainless steel inner tank for hygienic use and durability. All other components are made of SS201. With a bottom shelf, front and rear handles, and 4 wheels (2 with brakes), the trolley is stable, practical, and easy to move. The integrated drain tap allows quick and easy cleaning after use. Dimensions: 570x880x900 mm (LxWxH) – Power: 1.5 kW – Temperature: +30/+110°C – Weight: 23 kg.

Key features:

- **Mobile design:** easy to move and flexibly deployable
- **Includes 2x 1/1 GN containers:** ready for immediate use
- **Drain tap:** quick and easy emptying and cleaning of the water bath
- **Front and rear handles:** easy to maneuver in any environment
- **4 wheels (2 with brakes):** stable and safe in use

This bain-marie trolley offers a reliable and flexible solution for keeping and serving hot dishes. Order today and work more efficiently in any professional kitchen!



Taric Code	8419810000	Brand	COMBISTEEL
Width (mm)	570	Depth (mm)	880
Height (mm)	900	Gross Weight (kg)	25
Net weight(kg)	23	Dim. interior WxDxH (mm)	630x500x200
Material	Stainless steel Aisi 201	Color	Stainless steel
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	1.5	Contents of GN	2x 1/1
Temperature range (°C)	30-110	Operation	Knob
Mobile	Yes	Temperature display	No
Material interior	Stainless steel 304	Drain Valve	Yes
Parcel ready	No		

