

Hot Trolleys

CCB-10 CCB-20 CCB-40

Description

Edesa Hosteleria's hot trolleys are designed to keep food at a set temperature. The temperature can be adjusted by thermostat and is indicated by an analogue thermometer.

These trolleys are ideal for storing, transporting and serving previously prepared meals, especially at banquets, gala dinners and receptions.

General characteristics

- Manufactured entirely from stainless steel.
- Racks for Gastronorm 2/1 trays and containers.
- Doors with high temperature resistant seal.
- Hinges with automatic closing mechanism. Doors automatically close when left at an angle of less than 90°, preventing temperature loss and saving energy.
- Supplied with lock and keys.
- 4 castors, 2 with brake. Rubber bumper in each of the 4 corners.
- Supplied with coiled cable with heavy-duty plug and storage/transport clip.
- Heating via resistors and forced air.
- Built-in water bowl with anti-wave system to create humidity.
- Temperature range from 30°C to 90°C.

CCB-10

Heating elements: 1 x 1500W
Electrical consumption: 8 A

CCB-20

Heating elements: 2 x 1000W
Electrical consumption: 10 A

CCB-40

Heating elements: 2 x 1500W
Electrical consumption: 15 A

Instructions for use

1. Connect to earthed mains socket (220V // 50-60 Hz).
2. Turn on using on/off switch on the control panel.
3. Use thermostat knob to select desired working temperature.
4. When the pilot light is on, the heating elements are on.
5. For extra humidity, fill the container in the bottom of the interior of the trolley with water. The anti-wave device will prevent, as far as possible, spillage.
6. Water level controlled by user. Special attention should be paid to the level of water when the trolley is working at high temperatures, as these lead to faster evaporation.

Preheating the trolley at the desired working temperature for 30 minutes before use is highly recommended.

For optimum heat distribution, Edesa recommend placing pre-cooked food at required serving temperature in plates or containers on Gastronorm 2/1 wire racks.

It is essential that the food placed in the trolley is at the required serving temperature.

Precautions

Warning: Extreme caution. Avoid direct contact with marked hot areas.

Always disconnect trolley from the mains before carrying out any adjustments or when filling the container with water.

Opening and closing the doors will affect performance.

Take temperature into account when taking out food.

Wiring diagram

