MULTISERVE

KEY FEATURES

Grade 304 Stainless Steel Build Tough, hygienic, and easy to clean

Uniform Temperature Distribution
Heated trolleys circulate warm air, while cold trolleys maintain chilled airflow

Sleek and Practical
Self-closing door with flush handles and removable gasket

Ergonomic Side Handles
For easy pushing and maneuvering

Ready to Use
Supplied with standardized Gastronorm pans for immediate service use

Easy Mobility
Heavy-duty caster wheels with brakes

This line of banquet trolleys includes both cold and heated models, designed to keep food fresh or hot as needed, with durable stainless steel construction and smooth mobility for reliable catering service.







Copeland Digital Controller

R290
Refrigerant (cold variants)

32°C
High Ambient Temperature

60mm
High Insulation Density

SPECIFICATIONS

Cold Banquet Trolley

Shelving System



GN 2/1 for both models



ALT-CBT-560
single door cold banquet trolley



ALT-CBT-1200
two door cold banquet trolley

External Dimensions	810×885×1980mm	1480x885x1980mm
Capacity	560L	1200L
GN Pans Pcs	8	16
Power	270W	350W
Voltage	220V	220V
Frequency	50 or 60Hz	50 or 60Hz
Temperature Range	2~8°C	2~8°C
Mode of Refrigeration	Built-in	Built-in
Packing Dimensions	870X900X2030	1500x900x2030mm

Heated Banquet Trolley

Shelving System



GN 2/1 for
both models



ALT-HBT-650
single door heated
banquet trolley

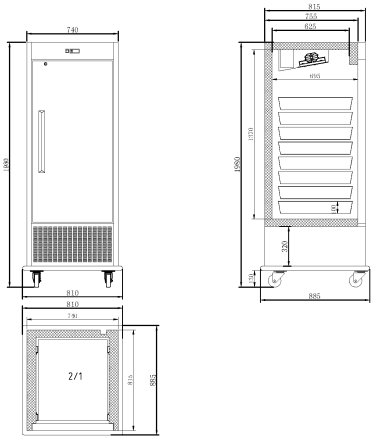


ALT-HBT-1400
two door heated
banquet trolley

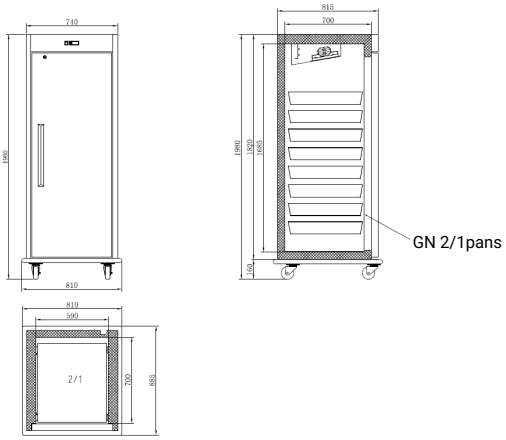
External Dimensions	810×885×1980mm	1480×885×1980mm
Capacity	650L	1400L
GN Pans Pcs	8	16
Power	500W	1000W
Voltage	220V	220V
Frequency	50 or 60Hz	50 or 60Hz
Temperature Range	60~80°C	60~80°C
Packing Dimensions	870X900X2030mm	1500x900x2030mm

*Automatic safety cut-out prevents overheating 120°C

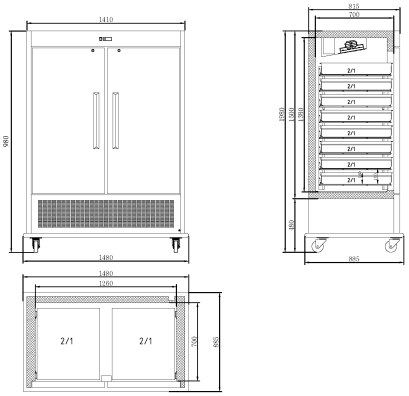
ALT-CBT-560



ALT-HBT-650



ALT-CBT-1200



ALT-HBT-1400

