

Overview

Model P2HHB – Dual Hot Cupboard with Bain-marie Top complete with fold back lids

Model P2HHBG – Dual Hot Cupboard with Bain-marie Top complete with heated gantry

Engineered for institutional food service operations, the P2HHB models are a versatile food transport and serving trolleys featuring two independent hot cupboards and a Bain-marie top. Purpose-built for holding and serving freshly prepared hot meals in GN (Gastronorm) containers, ensuring food quality is maintained from kitchen to service point. Whether navigating narrow corridors, elevators, or tight service areas, this trolley is designed for efficient, safe, and reliable food distribution.

Each of the two heated compartments offers independent temperature control ranging from +30 °C to +110 °C. Inside, five shelf positions (spaced at 71 mm intervals) accommodate up to 5 x GN 1/1 containers per compartment.

On top, the Bain-marie section holds up to 3 x GN 1/1 pans (up to 150 mm deep), ideal for serving directly from the trolley while maintaining optimal food temperature.

Built for durability and performance, Pro Serve is a proven solution for high-volume catering in hospitals, schools, and other institutional environments.

The P2HHB model has fold back hinged lids that provide an extended work area for service.

The P2HHBG model has a gantry pass over shelf with full front screen, this is illuminated and heated by quartz type lamps.



P2HHB
(with fold back lids)

Features:

- 1/1 GN compatible. Simple to transfer to serving area or load from other appliances.
- Steam automatic evac system & hot cupboard door air curtains.
- Simple easy to use rotary thermostatically controlled temperature with digital display.
- Fans assisted delivers even heating across the entire hot cupboard chambers.
- Designed for bulk production with 5 shelf capacity in each chamber (shelf pitch is 71mm)
- Wide choice of coloured front & end panels. (Standard colour is Goose Wing Grey)
- 4 x precision castors, 2 swivel with brakes and 2 fixed. (Easy to push in a straight line)
- Wheels are off set allowing a tight turning circle.
- Inner shelving and supports are removable for easy cleaning.
- Hi-Tech insulation.
- Cool to touch doors with fully adjustable heavy duty hinges and a slam catch maintaining a tight seal
- Dry heated Bain-marie no problematic water scale issues or filling and draining required.



P2HHB
(lids folded out ready for service)

P2HHBG Shown with optional fold down end shelves and front tray slide



Accessories:

- Fold-down end shelves, up to four can be fitted, two on each side.
- Fold down waste bag holder. Note: This can only be fitted on operators left side.
- Fold-down front tray-slide with 3 apertures for cutlery holders.
- Cutlery holders cups for front tray slide option.
- Additional grid shelves. Note: 4 shelves are supplied as standard.
- Tow bar & hitch attachment.
- Gastronorm containers.



“Deliver efficiency with every meal – Pro Serve meal service trolleys are designed to keep food hot, service smooth, and operations effortless.”

P2HHB



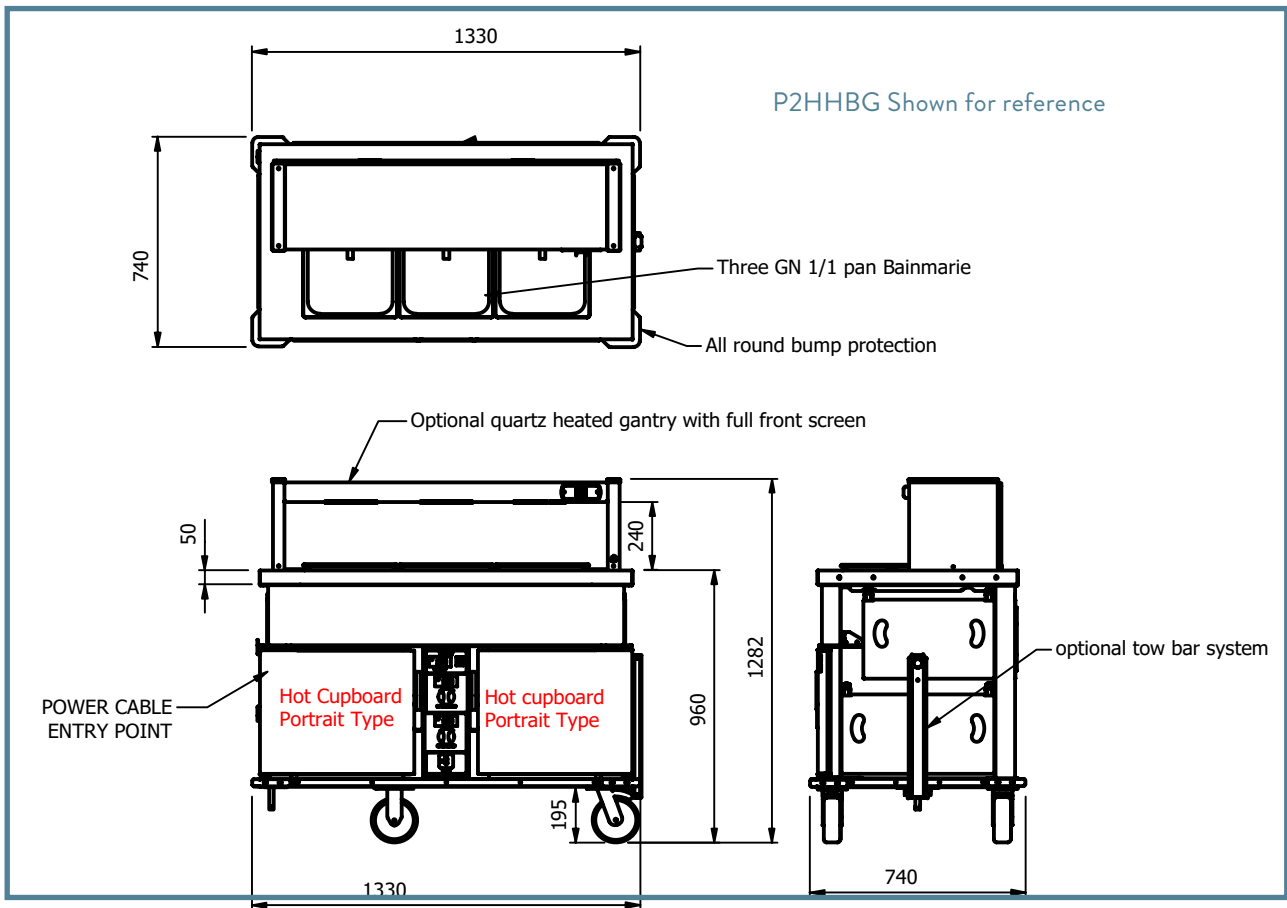
Model	Weight (kg)	Length x Width x Height (mm)	Electrical Supply	Power Rating (kw)
P2HHB	175	1330 x 740 x 1046	1 x 13amp	2.04
P2HHBG	182	1330 x 740 x 1282	1 x 13amp	2.70

Left-Hand Hot Cupboard Capacity
(Usable space totals 75 litres)

Right-Hand Hot Cupboard Capacity
(Usable space totals 75 litres)

Bain-marie Well
(3 x GN 1/1)

Width Depth Pitch (per shelf)	325 mm 530 mm 71 mm	325 mm 530 mm 71 mm	988 mm 533 mm N/A
	5 Grid Shelf Positions (2 Supplied)	5 Grid Shelf Positions (2 Supplied)	



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