

PRODUCT RANGE SPECIFICATION

E55333 – Double Door Mobile Food Warming Cabinet

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Product range	E55333{PSS}	Published catalogue data	14 Sep 2026

01 Product description and specification

Product description

Double-door mobile food warming cabinet for holding and transporting prepared meals in commercial and institutional catering areas.

The food warming cabinet has a double-walled construction with ceramic fibre insulation between the walls. This ensures heat within the warming cabinet is retained efficiently even when the unit is switched off. The outer casing of the food warming cabinet is manufactured from Grade 430 stainless steel. The unit's inner is made from Grade 304 stainless steel which is hygienic and suitable for food-related applications.

The E55333 Double Door Mobile Food Warming Cabinet is heated via thermostatically controlled elements that can be set between 0°C and 110°C. Heat generated from the elements is circulated throughout the unit by the provided fan. This ensures heat is event distributed for even warming of food within the warming cabinet. A heated water contained within the unit ensures the correct levels of humidity. The food warming cabinet has two doors which are insulated and lockable. When shut, the doors are sealed to the unit with silicone gaskets. This prevents the escaping of heat ensuring warmth within the unit is maintained. The unit is easy to move due to the 125 mm diameter heavy-duty castors. The castors, which are lockable, ensure the unit can be easily moved from preparation areas to serving areas within minimal effort. The food warming cabinet can fit 32 × 1 × 1 GN Gastronorm trays. The unit is intended for the holding of prepared food before serving and the warming of food. The E55333 Double Door Mobile Food Warming Cabinet is intended for use in large catering venues or in institutions such as hospitals, hostels and cafeterias.

Construction and features

- Double Door Mobile stainless steel Food Warming Cabinet.
- The outer casing is constructed from Grade 430 stainless steel.
- The inside of the food warming cabinet is manufactured from Grade 304 stainless steel and is fully welded for durability.
- An insulated, double-walled construction ensures the unit maintains heat for energy efficient warming.
- Heating is provided by elements that are thermostatically controlled and can be set between 0°C and 110°C.
- Heat within the unit is effectively and evenly distributed by circulating fans.
- A heated water container at the bottom of the unit assists in ensuring correct humidity levels.
- The food warming cabinet features two doors which are insulated and lockable.
- Lockable 125 mm heavy-duty castors are supplied to ensure mobility of the food warming cabinet.
- The unit is configured for a 220 V Single Phase, Neutral and Earth electrical supply and has a 2.35 kW power rating.
- The unit has the capacity for 32 × 1/1GN Gastronorm trays.
- Trays and grids can be supplied as additional upon request.

Short Form Specification

SPECIFICATION USE

Use this description when specifying this product range.

Basterfield E55333. Double Door Mobile Food Warming Cabinet. The unit is easy to move due to the 125 mm diameter heavy-duty castors. The unit is configured for a 220 V Single Phase, Neutral and Earth electrical supply and has a 2.35 kW power rating.

E55333**E55333 Double Door Mobile Food Warming Cabinet**

Standard configuration

Our E55333 Double Door Mobile Food Warming Cabinet is a durable solution to the distribution of food within large catering operations. The unit ensures pre-prepared meals are kept warm and can be easily transported to serving areas. The food warming cabinet has a double-walled construction with ceramic fibre insulation between the walls. This ensures heat within the warming cabinet is retained efficiently even when the unit is switched off. The outer casing of the food warming cabinet is manufactured from Grade 430 Stainless Steel. The unit's inner is made from Grade 304 Stainless Steel which is hygienic and suitable for food-related applications.

The E55333 Double Door Mobile Food Warming Cabinet is heated via thermostatically controlled elements that can be set between 0°C and 110°C. Heat generated from the elements is circulated throughout the unit by the provided fan. This ensures heat is evenly distributed for even warming of food within the warming cabinet. A heated water contained within the unit ensures the correct levels of humidity. The food warming cabinet has two doors which are insulated and lockable. When shut, the doors are sealed to the unit with silicone gaskets. This prevents the escaping of heat ensuring warmth within the unit is maintained. The unit is easy to move due to the 125mm diameter heavy-duty castors. The castors, which are lockable, ensure the unit can be easily moved from preparation areas to serving areas within minimal effort. The food warming cabinet can fit 32 x 1x1 GN Gastronorm trays. The unit is perfect for the holding of prepared food before serving and the warming of food. The E55333 Double Door Mobile Food Warming Cabinet is perfect for use in large catering venues or in institutions such as hospitals, hostels and cafeterias.

Features

- Double Door Mobile Stainless Steel Food Warming Cabinet
- The outer casing is constructed from Grade 430 Stainless Steel
- The inside of the food warming cabinet is manufactured from Grade 304 Stainless Steel and is fully welded for durability
- An insulated, double-walled construction ensures the unit maintains heat for energy efficient warming

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
	• Heating is provided by elements that are thermostatically controlled and can be set between 0°C and 110°C • Heat within the unit is effectively and evenly distributed by circulating fans • A heated water container at the bottom of the unit assists in ensuring correct humidity levels • The food warming cabinet features two doors which are insulated and lockable • Lockable 125mm heavy-duty castors are supplied to ensure mobility of the food warming cabinet • The unit is configured for a 220V Single Phase, Neutral and Earth electrical supply and has a 2.35kW power rating • The unit has the capacity for 32 x 1/1GN Gastronorm trays • Trays and grids can be supplied as additional upon request	

03 Application information

Intended applications	Food Holding and Distribution
Industries	Foodservice & Catering, Hospitals & Clinics

04 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

Product drawings and images**PRODUCT IMAGE**

VERIFICATION REQUIRED Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.