

PRODUCT RANGE SPECIFICATION

E55690 – Room Service Trolley Warming Cabinet

DOCUMENT SCOPE	DOCUMENT REFERENCE	DATA STATUS	GENERATED ON
Product range	E55690{PSS}	Published catalogue data	14 Sep 2026

01 Product description and specification

Product description	Compact warming cabinet for use with room service trolleys or as a standalone food holding unit in hospitality settings. Constructed from high-grade stainless steel with a clean, polished finish and sleek lines, the unit is both aesthetically pleasing and durable, making it suitable for front-of-house presentation and long-term use. Its compact size (390 × 370 × 395 mm) allows for efficient integration into standard room service trolleys. The warming cabinet is equipped with two removable sliding stainless steel shelves, allowing easy loading and unloading of plated meals. Interior panels are also removable, simplifying cleaning and ensuring sanitary operation between uses. Two models are available: • Basic Unit: Fitted with a heating element, preset thermostat, and power cord, this model maintains a consistent internal temperature with minimal user interaction. • Advanced Unit: Equipped with a variable temperature controller and Heat-On LED indicator, offering precise control up to 70°C, allowing operators to tailor conditions to the specific food being held. Operating on 220 V power, the E55690 is easy to use, energy-efficient, and delivers reliable warming performance. It is suited to hotels, hospitals, catered venues, and anywhere plated meal delivery is required.
Short Form Specification	SPECIFICATION USE Use this description when specifying this product range. Basterfield E55690. Room Service Trolley Warming Cabinet. Its compact size (390 × 370 × 395 mm) allows for efficient integration into standard room service trolleys. Operating on 220 V power, the E55690 is easy to use, energy-efficient, and delivers reliable warming performance.

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E55690	Basterfield E55690 Room Service Trolley Warming Cabinet is a compact, high-performance hot food holding unit designed to integrate seamlessly into hotel room service trolleys or function as a standalone warming cabinet. Ideal for hospitality environments, the cabinet ensures plated meals are delivered at a consistent, appetizing temperature without compromising on appearance or food safety. Constructed from high-grade stainless steel with a clean, polished finish and sleek lines, the unit is both aesthetically pleasing and durable, making it suitable for front-of-house presentation and long-term use. Its compact size (390 x 370 x 395 mm) allows for efficient integration into standard room service trolleys. The warming cabinet is equipped with two removable sliding stainless steel shelves, allowing easy loading and unloading of plated meals. Interior panels are also removable, simplifying cleaning and ensuring sanitary operation between uses. Two models are available: • Basic Unit: Fitted with a heating element, preset thermostat, and power cord, this model maintains a consistent internal temperature with minimal user interaction. • Advanced Unit: Equipped with a variable temperature controller and Heat-On LED indicator, offering precise control up to 70°C, allowing operators to tailor conditions to the specific food being held. Operating on 220V power, the E55690 is easy to use, energy-efficient, and delivers reliable warming performance. It is ideal for hotels, hospitals, catered venues, and anywhere high-quality plated meal delivery is required.	Standard configuration

03 Application information

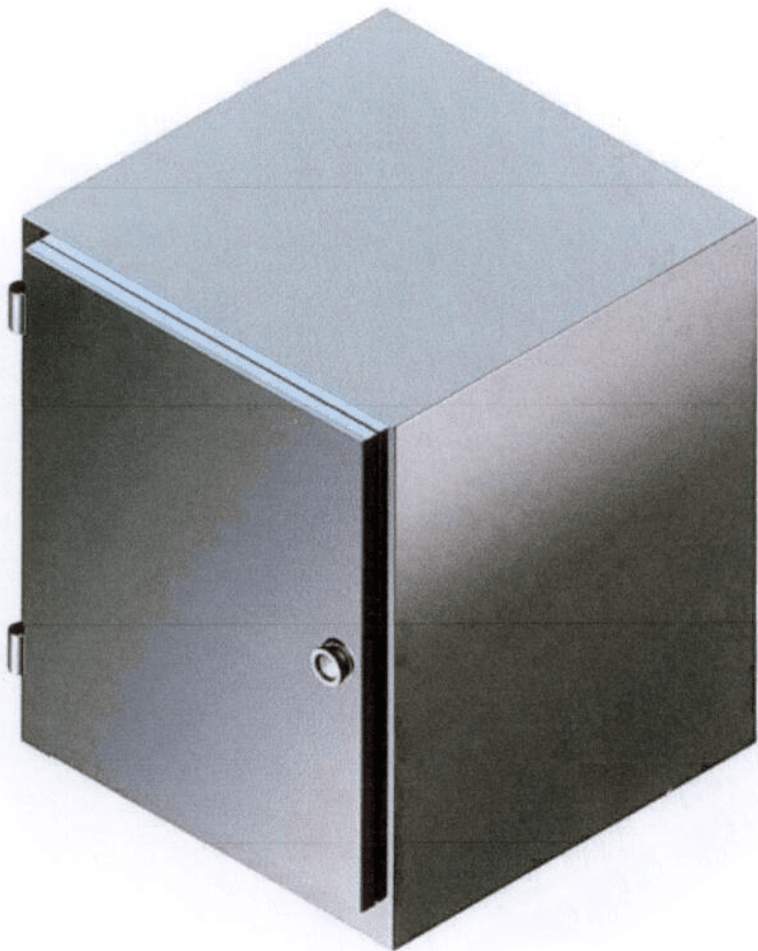
Intended applications	Food Holding and Distribution
Industries	Foodservice & Catering, Hospitals & Clinics

04 Supply and support

Typical lead time	10–15 working days
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Warranty	12 months
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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.