



**METALTECNICA**  
Italian catering equipment

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## Trolley

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Heated cabinet trolley for pans with deep-drawn slideways, structure totally made in stainless steel 18/10 AISI 304, with insulated double wall for a good heat retain. Rounded inner corners with deep-drawn slideways for pans. Swing door with click handle, opening till 270° with removable rubber gasket, pushing handle on one side. Heating ventilated group with fan and resistance. Control of the temperature through digital thermostat 30° - 90° C° 230 V 50/60 Hz. 4 wheels diam. 125 mm, 2 of which swivelling with brake and 2 fixed; black PVC corner bumpers. Capacity 9 pans GN 2/1 - pitch 70 mm - 900 W. Dim. mm 920x720x1100 h - 667.AS

### **Dimension:**

Length: 920.0 mm

Depth: 720.0 mm

Height: 1100.0 mm

Weight: 57.0 kg

Volume: 0.73 mq

Packaging length: 1050.0 mm

Packaging depth: 750.0 mm

Packaging height: 1300.0 mm

Packaging weight: 67.0 kg

Packaging volume: 1.02 mq

## Options:

### Model:

**668.AS** - Heated cabinet trolley for pans with deep-drawn slideways, structure totally made in stainless steel 18/10 AISI 304, with insulated double wall for a good heat retain. Rounded inner corners with deep-drawn slideways for pans. Swing door with click handle, opening till 270° with removable rubber gasket, pushing handle on one side. Heating ventilated group with fan and resistance. Control of the temperature through digital thermostat 30° - 90° C° 230 V 50/60 Hz. 4 wheels diam. 125 mm, 2 of which swivelling with brake and 2 fixed; black PVC corner bumpers. Capacity 18 pans GN 2/1 - pitch 70 mm - 1800 W. Dim. mm 920x720x1750 h