



METALTECNICA
Italian catering equipment

Trolley



Heated bain-marie trolley separated basins with sliding lids, structure completely made in stainless steel 18/10 AISI 304. Dry/bainmarie heating, temperature controlled by digital thermostat 30° - 90° C° 230 V 50/60 Hz. Insulated lids are opening up to 180°. Deep-drawn separated basins with rounded corners, for 3 GN1/1 H 200, anti-drop board, insulated double wall, spiral electrical wire with CE plug and hooker for the plug, ergonomic push handle, Under compartments with

hiding tilting doors, with 5 deep-drawn slideways, pitch 55 mm, capacity 2 GN1/1 h 100 mm + 1 GN1/1 h 40 mm, each cabinet. 4 grey not marking rubber wheels diam. 125 mm (2 fixed, 2 with brake). Black PVC perimeter bumpers. Cap. 3 GN1/1 h 200, 3 heated and ventilated cabinet, mm 1200x700x1100 h, capacity 50/60 dishes, 2700W - 041.AS/3SC

Dimension:

Length: 1200.0 mm

Depth: 700.0 mm

Height: 1100.0 mm

Weight: 112.0 kg

Volume: 0.92 mq

Packaging length: 1250.0 mm

Packaging depth: 750.0 mm

Packaging height: 1300.0 mm

Packaging weight: 122.0 kg

Packaging volume: 1.22 mq

Options:

Model:

040.AS/OSC - Heated bain-marie trolley separated basins with sliding lids, structure completely made in stainless steel 18/10 AISI 304. Dry/bainmarie heating, temperature controlled by digital thermostat 30° - 90° C° 230 V 50/60 Hz. Insulated lids are opening up to 180°. Deep-drawn separated basins with rounded corners, for 2 GN1/1 H 200, anti-drop board, insulated double wall, spiral electrical wire with CE plug and hooker for the plug, ergonomic push handle, Under compartments with hiding tilting doors, with 5 deep-drawn slideways, pitch 55 mm, capacity 2 GN1/1 h 100 mm + 1 GN1/1 h 40 mm, each cabinet. 4 grey not marking rubber wheels diam. 125 mm (2 fixed, 2 with brake). Black PVC perimeter bumpers. Cap. 2 GN1/1 h 200, 2 neutral cabinet, mm 850x700x1100 h, capacity 40/50 dishes, 1000W

040.AS/ISC - Heated bain-marie trolley separated basins with sliding lids, structure completely made in stainless steel 18/10 AISI 304. Dry/bainmarie heating, temperature controlled by digital thermostat 30° - 90° C° 230 V 50/60 Hz. Insulated lids are opening up to 180°. Deep-drawn separated basins with rounded corners, for 2 GN1/1 H 200, anti-drop board, insulated double wall, spiral electrical wire with CE plug and hooker for the plug, ergonomic push handle, Under compartments with hiding tilting doors, with 5 deep-drawn slideways, pitch 55 mm, capacity 2 GN1/1 h 100 mm + 1 GN1/1 h 40 mm, each cabinet. 4 grey not marking rubber wheels diam. 125 mm (2 fixed, 2 with brake). Black PVC perimeter bumpers. Cap. 2 GN1/1 h 200, 1 neutral cabinet and 1 heated and ventilated cabinet, mm 850x700x1100 h, capacity 40/50 dishes, 1400W

040.AS/2SC - Heated bain-marie trolley separated basins with sliding lids, structure completely made in stainless steel 18/10 AISI 304. Dry/bainmarie heating, temperature controlled by digital thermostat 30° - 90° C° 230 V 50/60 Hz. Insulated lids are opening up to 180°. Deep-drawn separated basins with rounded corners, for 2 GN1/1 H 200, anti-drop board, insulated double wall, spiral electrical wire with CE plug and hooker for the plug, ergonomic push handle, Under compartments with hiding tilting doors, with 5 deep-drawn slideways, pitch 55 mm, capacity 2 GN1/1 h 100 mm + 1 GN1/1 h 40 mm, each cabinet. 4 grey not marking rubber wheels diam. 125 mm (2 fixed, 2 with brake). Black PVC perimeter bumpers. Cap. 2 GN1/1 h 200, 2 heated and ventilated cabinet, mm 850x700x1100 h, capacity 40/50 dishes, 1800W

041.AS/OSC - Heated bain-marie trolley separated basins with sliding lids, structure completely made in stainless steel 18/10 AISI 304. Dry/bainmarie heating, temperature controlled by digital thermostat 30° - 90° C° 230 V 50/60 Hz. Insulated lids are opening up to 180°. Deep-drawn separated basins with rounded corners, for 3 GN1/1 H 200, anti-drop board, insulated double wall, spiral electrical wire with CE plug and hooker for the plug, ergonomic push handle, Under compartments with hiding tilting doors, with 5 deep-drawn slideways, pitch 55 mm, capacity 2 GN1/1 h 100 mm + 1 GN1/1 h 40 mm, each cabinet. 4 grey not marking rubber wheels diam. 125 mm (2 fixed, 2 with brake). Black PVC perimeter bumpers. Cap. 3 GN1/1 h 200, 3 neutral cabinet, mm 1200x700x1100 h, capacity 50/60 dishes, 1500W

041.AS/ISC - Heated bain-marie trolley separated basins with sliding lids, structure completely made in stainless steel 18/10 AISI 304. Dry/bainmarie heating, temperature controlled by digital thermostat 30° - 90° C° 230 V 50/60 Hz. Insulated lids are opening up to 180°. Deep-drawn separated basins with rounded corners, for 3 GN1/1 H 200, anti-drop board, insulated double wall, spiral electrical wire with CE plug and hooker for the plug, ergonomic push handle, Under compartments with hiding tilting doors, with 5 deep-drawn slideways, pitch 55 mm, capacity 2 GN1/1 h 100 mm + 1 GN1/1 h 40 mm, each cabinet. 4 grey not marking rubber wheels diam. 125 mm (2 fixed, 2 with brake). Black PVC perimeter bumpers. Cap. 3 GN1/1 h 200, 2 neutral cabinet and 1

heated and ventilated cabinet, mm 1200x700x1100 h, capacity 50/60 dishes, 1900W

041.AS/2SC - Heated bain-marie trolley separated basins with sliding lids, structure completely made in stainless steel 18/10 AISI 304. Dry/bainmarie heating, temperature controlled by digital thermostat 30° - 90° C° 230 V 50/60 Hz. Insulated lids are opening up to 180°. Deep-drawn separated basins with rounded corners, for 3 GN1/1 H 200, anti-drop board, insulated double wall, spiral electrical wire with CE plug and hooker for the plug, ergonomic push handle, Under compartments with hiding tilting doors, with 5 deep-drawn slideways, pitch 55 mm, capacity 2 GN1/1 h 100 mm + 1 GN1/1 h 40 mm, each cabinet. 4 grey not marking rubber wheels diam. 125 mm (2 fixed, 2 with brake). Black PVC perimeter bumpers. Cap. 3 GN1/1 h 200, 1 neutral cabinet and 2 heated and ventilated cabinet, mm 1200x700x1100 h, capacity 50/60 dishes, 2300W