



METALTECNICA  
Italian catering equipment

## Trolley



HEATED TROLLEY WITH UNIQUE BAINMARIE BASIN - HEATED AND/OR REFRIGERATED UNDERCOMPARTMENTS, structure completely made in stainless steel 18/10 AISI 304, dry/bainmarie heating, temperature controlled by a digital thermostat 30° - 90° C° heated section and +4°/+10° C° refig. section - 230 V 50/60 Hz. Unique deep-drawn basin with rounded corners for 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 wheels diam. 125 mm (2 fixed, 2 with brake). Black PVC perimeter bumpers. - 038.ACR/0

#### Dimension:

Length: 1200.0 mm

Depth: 700.0 mm

Height: 900.0 mm

Weight: 78.0 kg

Volume: 0.76 mq

Packaging length: 1250.0 mm

Packaging depth: 750.0 mm

Packaging height: 1100.0 mm

Packaging weight: 88.0 kg

Packaging volume: 1.03 mq

#### Options:

Model:
<b>038.ACR/1</b> - Heated trolley with unique bainmarie basin (GN not included), 1 heated + 1 refrigerated undercompartments, with hiding tilting doors, capacity 50-60 meals, 2400 W, dim. mm 1200x700x900 h
<b>038.ACR/2</b> - Heated trolley with unique bainmarie basin (GN not included), 2 refrigerated undercompartments, with hiding tiltinf doors, capacity 50-60 meals, 2200 W, dim. mm 1200x700x900 h