



METALTECNICA
Italian catering equipment

Trolley



Heated trolley with separated basins (GN not included). Welded frame made in stainless steel 18/10 AISI 304. Pressed no-drops basin divided in sections 1/1 GN, double isolated wall. Temperature of each compartment controlled by a digital thermostat 30° - 90° C°. Heating by electrical contact resistance out side the basin 230 V 50/60 Hz. Spiral cable with CE plug and socket hook; push handle. 4 grey not making, rubber swivelling wheels Ø 125 mm, 2 with brake, 4 bumpers

made in black PVC. Heated trolley 1500 W, capacity 3 GN 1/1 H 200 (50 - 60 dishes) mm 1200x640x900 h - 023.AC

Dimension:

Length: 1200.0 mm

Depth: 640.0 mm

Height: 900.0 mm

Weight: 55.0 kg

Volume: 0.69 m³

Packaging length: 1250.0 mm

Packaging depth: 750.0 mm

Packaging height: 1100.0 mm

Packaging weight: 65.0 kg

Packaging volume: 1.03 m³

Options:

Model:

023.AB - Heated trolley with separated basins (GN not included). Welded frame made in stainless steel 18/10 AISI 304. Pressed no-drops basin divided in sections 1/1 GN, double isolated wall. Temperature of each compartment controlled by a digital thermostat 30° - 90° C°. Heating by electrical contact resistance out side the basin 230 V 50/60 Hz. Spiral cable with CE plug and socket hook; push handle. 4 grey not making, rubber swivelling wheels Ø 125 mm, 2 with brake, 4 bumpers made in black PVC. Heated trolley 1000 W, capacity 2 GN 1/2 H 200 (40 - 50 dishes) mm 850x640x900 h

023.AB/M - Heated trolley with separated basins (GN not included). Welded frame made in stainless steel 18/10 AISI 304. Pressed no-drops basin divided in sections 1/1 GN, double isolated wall. Temperature of each compartment controlled by a mechanical thermostat 30° - 90° C°. Heating by electrical contact resistance out side the basin 230 V 50/60 Hz. Spiral cable with CE plug and socket hook; push handle. 4 grey not making, rubber swivelling wheels Ø 125 mm, 2 with brake, 4 bumpers made in black PVC. Heated trolley 1000 W, capacity 2 GN 1/2 H 200 (40 - 50 dishes) mm

850x640x900 h

023.AC/M - Heated trolley with separated basins (GN not included). Welded frame made in stainless steel 18/10 AISI 304. Pressed no-drops basin divided in sections 1/1 GN, double isolated wall. Temperature of each compartment controlled by a mechanical thermostat 30° - 90° C°. Heating by electrical contact resistance out side the basin 230 V 50/60 Hz. Spiral cable with CE plug and socket hook; push handle. 4 grey not making, rubber swivelling wheels Ø 125 mm, 2 with brake, 4 bumpers made in black PVC. Heated trolley 1500 W, capacity 3 GN 1/1 H 200 (50 - 60 dishes) mm
1200x640x900 h

023.AD - Heated trolley with separated basins (GN not included). Welded frame made in stainless steel 18/10 AISI 304. Pressed no-drops basin divided in sections 1/1 GN, double isolated wall. Temperature of each compartment controlled by a digital thermostat 30° - 90° C°. Heating by electrical contact resistance out side the basin 230 V 50/60 Hz. Spiral cable with CE plug and socket hook; push handle. 4 grey not making, rubber swivelling wheels Ø 125 mm, 2 with brake, 4 bumpers made in black PVC. Heated trolley 2000 W, capacity 4 GN 1/1 H 200 (60 - 80 dishes) mm
1500x640x900 h

023.AD/M - Heated trolley with separated basins (GN not included). Welded frame made in stainless steel 18/10 AISI 304. Pressed no-drops basin divided in sections 1/1 GN, double isolated wall. Temperature of each compartment controlled by a mechanical thermostat 30° - 90° C°. Heating by electrical contact resistance out side the basin 230 V 50/60 Hz. Spiral cable with CE plug and socket hook; push handle. 4 grey not making, rubber swivelling wheels Ø 125 mm, 2 with brake, 4 bumpers made in black PVC. Heated trolley 2000 W, capacity 4 GN 1/1 H 200 (60 - 80 dishes) mm
1500x640x900 h