



**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 2000 W, capacity 4 GN 1/1 H 200 (60 - 80 dishes) mm 1500x640x900 h - 023.AD

### Dimension:

Length: 1580.0 mm

Depth: 640.0 mm

Height: 900.0 mm

Weight: 68.0 kg

Volume: 0.91 m<sup>3</sup>

Packaging length: 1650.0 mm

Packaging depth: 750.0 mm

Packaging height: 1100.0 mm

Packaging weight: 78.0 kg

Packaging volume: 1.36 m<sup>3</sup>

### 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** - 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/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/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