



METALTECNICA
Italian catering equipment

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 handle, opening till 270° with rubber gasket, pushing handles on one side, operating also with open doors. Removable ventilated heating system for an easier and more comfortable cleaning. Control of the temperature through digital thermostat 30° - 90° C° 230 V 50/60 Hz 2000 W. 4 wheels diam. 150 mm, 2 of which swivelling with brake and 2 fixed; integral perimetric bumper with anti-shock black PVC system. Capacity 46 pans GN 2/1 or 92 pans GN 1/1 2650W, pitch between slideways 55 mm. Dim. mm 1460x850x2000 h - 694.AR

Dimension:

Length: 1460.0 mm

Depth: 850.0 mm

Height: 2000.0 mm

Weight: 203.0 kg

Volume: 2.48 mq

Packaging length: 1480.0 mm

Packaging depth: 880.0 mm

Packaging height: 2200.0 mm

Packaging weight: 213.0 kg

Packaging volume: 2.87 mq

Options:

Model:

692.AR - 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 handle, opening till 270° with rubber gasket, pushing handles on one side, operating also with open doors. Removable ventilated heating system for an easier and more comfortable cleaning. Control of the temperature through digital thermostat 30° - 90° C° 230 V 50/60 Hz 2000 W. 4 wheels diam. 150 mm, 2 of which swivelling with brake and 2 fixed; integral perimetric bumper with anti-shock black PVC system. Capacity 23 pans GN 2/1 or 46 pans GN 1/1 2000W, pitch between slideways 55 mm. Dim. mm 850x850x2000 h